



- December 1 , 2022
4 Coq-Tails & 4 Courses | 7:00pm
\$95 per person

+ 11% tax & 20% gratuity | seating is limited | credit cards required

PREMIER

" **ere nit ow**"

Pisco | Mint | Lime | Melon Sorbet | Apples

Scallop Crudo | Melon | Jalapeño | Mint

DEUXIEME

" **hese Pret els are Makin Me hiršt**

anish brand | Fermented Persimmon

Lemon | Olive Juice Foam

Broiled Oysters | Green Olive Tapenade

TROISIEME

" **ou an't are hree uarès**

French brand | Amontillado Sherry | Pedro Ximenez

China China Amaro | Bitters | Spiced Chocolate Glaze

Red Venison Tenderloin | Long Pepper - Chocolate Sauce

Potato Gratin | Brussel Sprouts

QUATRIEME

" **tick a ork in Me 'm Donè**

Chocolate | Banana infused Valrhona Chocolate Cordial

Heavy Cream | Winter Spices

Gateau aux noix

Valrhona Chocolate Mousse | Hazelnut Dacquoise

Hazelnut Crunch | Chocolate Ice Cream



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Items marked GF are items that are Gluten Free or can be modified to be Gluten Free.
We require you to inform us that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Credit Cards are required to book this dinner

Our Cancellation Policy Applies / \$95 per person fee will be charged to the card on file. This is the only menu being featured

We will not be able to accommodate allergens | This is a formal seated event