



Reveillon de Noël

CHRISTMAS EVE DINNER

Saturday December 24 2022 | 4:30PM-9:30PM

Last Seating 9:00pm

Three-Courses Dinner Prix Fixe \$85 Per Person ++

Optional Wine Pairings \$35

[Taxes | Gratuities | Alcohol Not Included]

PREMIER

BISQUE de HOMARD GF

Lobster | Crème Fraîche | Chives

RILLETES aux SAUMON FUMÉ GF

Crispy Capers | Pickled Shallots | Arugula | Baguette Crostini

HUÎTRES GRILLÉES

3 *Oysters Broiled | Lemon | Butter | Chives | Shallots | Bread Crumbs

TERRINE de FOIE GRAS

Chilled Hudson Valley Foie Gras Terrine | Honey Spice Bread | Sour Cherry Chutney

SALADE D'EPINARDS GF|VG

Spinach | Shaved Anjou Pear | Candied Pecans | Roquefort | Balsamic Dressing

DEUXIÈME

“FILET DE BŒUF - SAUCE PÉRIGUEUX” GF

Whole Roasted Grass-Fed Angus *Beef Filet | Cabernet-Truffle Sauce
Gratin Dauphinois | Brussel Sprouts | Carrots | Mushrooms | Cipoline

“DINDE aux MARRONS”

*French Christmas Classic

Slow Roasted Turkey Breast | Jus Naturel

Chestnut & Foie Gras Stuffing | Brussel Sprouts | Carrots | Pommes Purée

“MORUE de L'ATLANTIQUE GF

Cured Cod Filet | Browned Butter Lemon Caper | Cauliflower Purée
Lacinato Kale | Roasted Peppers | Carrots

RISOTTO À LA TRUFFE GF

Perigord Truffle & Mushrooms | Truffle Cream | Parmesan Chip

TROISIÈME

TROIS FROMAGES

3 Artisanal Cheeses / Housemade Fruit Nut Bread

Add Cheese as an Additional Course before Dessert +15

BÛCHE de NOËL

Valrhona Chocolate Cake | Valrhona Whipped Chocolate Ganache | Espresso Anglaise
Caramel Salé Ice Cream

GATEAU au FROMAGE aux CANNEBERGES GF

Cheesecake | Cranberry Orange Compote | Graham Cracker Crumble
Orange Coulis | Crème Chantilly | Orange Chip | White Chocolate

MONT BLANC TART

Valrhona Chocolate Pastry Cream | Crème Chantilly | Chocolate Feuilletine
Chestnut Vermicelli | Candied Chestnuts | Chocolate Ice Cream



Chef Christophe & Michelle Poteaux Thank You for your continued support of Bastille & Our Staff

Credit Cards are required to book this dinner

48 Hour Cancellation Policy Applies / \$85 per person fee will be charged to the card on file

This is the only menu being featured

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs. may increase your risk of food borne illness. Please notify us of any allergies. Some items may contain dairy, nuts, seeds, gluten.