

Happy Thanksgiving

Thursday November 24, 2022

12Noon - 6:00pm

Last Seating @ 5:30pm

We will have Bar Service | No Happy Hour
This Menu is Available in the Bar Area



Three-Course Prix Fixe Menu

\$85 per person

Taxes and Gratuities Not Included

48 hour Cancellation Policy

Credit Cards are required for booking
Cancellation Fee is \$85 per person

First Course

BISQUE à la CITROUILLE GF

Cream of Pumpkin Soup | Pumpkin Seeds | Crème Fraîche | Maple Syrup

*HUÎTRES GRILLÉES

Trio of Oysters | Lemon | Butter | Chives | Shallots | Bread Crumbs

SALADE d'AUTOMNE GF|VG

Roasted Beets & Butternut Squash | Arugula | Whipped Goat Cheese | Shallot Dressing

SALADE CAESAR

Romaine Hearts | Parmesan | Croûtons | Lemon-Anchovy Dressing

TERRINE de FOIE GRAS

House Cured Foie Gras | Fruit Chutney | Housemade Pain d'Épices

BEIGNETS de CREVETTES

Savory Rock Shrimp Fritters | Guacamole | Lime | Coriander

Entrees

DINDE RÔTIE

Roasted Organic Turkey | Sausage Cornbread Stuffing
Pommes Purée | Braised Kale & Bacon | Cranberry Chutney | Gravy

PLATS de CÔTES GF

Angus Beef Pot Roast | Red Wine-Rosemary Sauce
Parsnips Purée | Broccolini | Carrots | Cipoline

RÔTI de PORC GF

Slow Roasted Local Pork Loin | Maple - Onion Jus
Brussel Sprouts & Apples | Sweet Potato Purée

FRUIT de MER "CHOWDER"

Rich Shellfish Cream | Monk Fish | Scallop | Lobster
Bacon | Carrots | Fennel | Potatoes

RISOTTO de SAISON GF|VG

Roasted Squash | Sage | Arborio Rice | "Pumpkin Spice" Cream | Parmesan Crisp

Desserts

FROMAGES COMPOSÉ

Housemade Fruit Nut Bread

Add Cheese as an Additional Course before Dessert +13

CARAMEL APPLE "TATIN" CHEESECAKE

Apple Tatin | Cheesecake | Apple Cider Caramel | Creme Fraiche Ice Cream | Graham Cracker

PUMPKIN TOFFEE CAKE

Pumpkin Cremeux | Candied Pecans | Crème Chantilly | Madagascar Vanilla Bean Ice Cream

VALRHONA MOELLEUX au CHOCOLAT

Raspberry Ice Cream | Freeze Dried Raspberries | Cocoa Nib Tuile



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Chefs Christophe & Michelle Poteaux & All Our Staff Thank You for Your Ongoing Support

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering. Please notify us of any allergies.

We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination.

If you have a serious allergy, we recommend that you call the restaurant before dining with us.

*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 note there is a \$6 per person charge for outside desserts. Menu Valid 11| 24| 2022