

Bastille Presents
Louis Latour

MAISON FONDÉE EN 1797

Thursday February 27, 2025 | 6:30pm

\$155 Five Courses | Five Wines

with Blair Harris & Monsieur Touton Wines

Amuse Bouche

Gougeres Classic

Simonnet-Febvre, Cremant de Bourgogne Brut NV

Premier

Carpaccio de Sérieole

Yellow-tail *Carpaccio | "Tonnato" Anchovy-Aioli Sauce | Preserved Lemon
Montagny 1er Cru, La Grande Roche, Louis Latour, Beaune - Côte d'Or 2022

Deuxième

Filet de Sole Limande à la Meunière

Sautéed Lemon Sole Filet | Lemon Butter Sauce | Oyster Mushrooms | Spinach
Savigny Les Beaunes, Louis Latour, Beaune - Côte d'Or 2019

Troisième

Paupiette de Veau aux Champignons

Stuffed Veal | Sausage Stuffing | Wild Mushroom-Pinot Sauce
Pommes Purée | Baby Carrots
Aloxe-Corton, Domaine Latour, Beaune - Côte d'Or 2022

Quatrième

Tartine au Fromage

Délice de Bourgogne - Triple Cream Cow's Milk & Crème Fraîche | White Bloomy Rind
Grilled Rustique Bread | Spiced Cherry Preserves | Micro Arugula
Cotes de Nuits Village, Louis Latour, Beaune - Côte d'Or 2022

Les Petites Mignardises du Chef Michelle

A Reservation with a Credit Card is required to book this dinner | 48 Hour Cancellation Policy Applies

\$155 per person fee will be charged to the card on file.

We will not be able to accommodate allergens

*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.