

\$45 Prix Fixe

or select à la carte
For the Prix Fixe Select
1 Hors d'Oeuvres
1 Plats or Grandes Salades
1 Dessert

Taxes & Gratuities Not Included | Dine In Only
No Sharing & No Discounts on Prix Fixe | Dinner Tues-Sunday

Add Our Premium Wine Pairing - 35 per person | 2 Glasses + 1 Cordial



HORS D'OEUVRES

Soupe du Jour GF|GFA 13
Chef's Market Soup

Salade Verte GF|VG 13
Earth & Eats Salad | Tomatoes
Cucumber | Radish | Pickled Shallots
Vinaigrette Maison

Beignets de Crevettes 3pc 12
Savory Rock Shrimp Fritters
Green Harissa Aioli

Pâté de Foie de Volaille GFA 16
Chicken Liver Mousse | Crostini
Grainy Mustard | Pickled Shallots
Cornichons

Salade de Tomates et Betteraves GF 16
Market & Cherry Tomatoes
Chiogga Beets | Baby Mozzarella
Basil | Pine Nuts | Sherry Vinaigrette

DESSERT

Dame Blanche GFA 13
Vanilla Ice Cream | Gaufrette
Valrhona Chocolate Fudge Sauce
Chantilly | Maraschino Cherry

Profiterole au Chocolat et Caramel 13
Choux | Caramel | Vanilla Ice Cream
Valrhona Chocolate Fudge Sauce

Crème Brûlée à la Vanille GFA 12
Madagascar Vanilla Bean Custard
Caramelized Sugar | Scottish Sablé

Pot de Crème au Chocolat Noir GFA 12
Baked Dark Chocolate Custard
Chantilly | Meringue | Morello Cherries
Langue de Chat

Sorbets Maison GFA 12
Three of Chef's Seasonal Whims
Gaufrette | Meringue | Sprinkles

Salade Gourmande GFA 34
Earth & Eats Salad | Shredded Duck Confit
Foie Gras Torchon | Focaccia Crostini
Pickled Grapes | Apples | Fingerling Potatoes
Balsamic Vinaigrette

Salade Niçoise GF 32
Earth & Eats Salad | Green Beans | Olives
Roasted Peppers | Fingerling Potatoes
Hard Boiled Egg | Lemon Vinaigrette
Select One:
Grilled Prawns or Seared *Salmon

Bistro & Bleu Salad GFA 32
Grilled *Bistro Steak | Earth & Eats Salad
Rustic Croutons | Pickled Shallots | Roquefort
Dijon-Shallot Vinaigrette

Moules à la Provençale - Frites GFA 26
Steamed Mussels - White Wine | Garlic
Shallots | Tomato | Fennel | Herbs | Frites

Gambas GF 32
Grilled Gulf Prawns | Tomato-Espelette Jus
Roasted Corn-Tomato Risotto | Parmesan

Risotto de Saison GF|VGA 25
Italian Organic Carnaroli Rice
Grilled Corn | Roasted Tomato & Garlic
Oregano | Tomato-Espelette Jus | Parmesan

Burger Classique GFA 27
Smith Meadows Farm VA Angus *Beef
Tillamook Cheddar | Bacon | Pickle | Lettuce
Dijonnaise | Roasted Tomato | Frites | Salade

Bistro Steak Frites GFA 36 +7 PF
Chef's Cut *Bistro Steak
Bastille's Signature Steak Sauce
Frites & Petite Salade

Items marked + are available on the Prix Fixe at an additional price
First Bread Basket with Salted Butter is Complimentary - Additional Baskets 3 ea
Requests for changes to a dish or substitutions on a dish will be subject to a +3 up-charge.
Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten
Free; (VG or VGA) is Vegetarian or can be made Vegan. Please let your server know upon
ordering. 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. *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.

GRANDES SALADES

PLATS PRINCIPAUX

\$55 Prix Fixe

or select à la carte

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HORS D'OEUVRES

Escargots à la Bourguignonne 15

Snails | Garlic-Parsley | Butter
Bread Crumbs

Rillettes de Poissons^{GFA} 17

Smoked Trout | Salmon | Sardine
Pickled Shallots | Giardiniera
Crostini

Soupe à l'Oignon Gratinée^{VG} 14

Caramelized Onion | Crostini
Gruyère | Roasted Onion Broth

Salade de Tomates Vertes 15

Fried Green Tomatoes | Watermelon
Feta | Arugula | Espelette Aioli

Plateau de Fromages^{GFA} 16

Three Seasonal Cheese | Walnuts
Fruit Walnut Bread | PA Honey Comb

Moelleux au Chocolat Noir 18 **+5PF**

Warm Manjari Dark Chocolate Cake
Chantilly | Cocoa-Cocoa Nib Tuile
Wild Cherry Conserva
Morello Cherry Ice Cream

Gâteau à l'Huile d'Olive 15

Lemon Olive Oil Cake | Lemon Cream
Chantilly | Earth & Eats Blackberries
Blackberry Ice Cream | Pistachios

Gâteau "Cheesecake"^{GFA} 15

Valrhona White Chocolate Cheesecake
Wild Blueberry Compote | Chantilly
Macadamia Cookie Crumble

DESSERT

Salade Gourmande^{GFA} 34

Earth & Eats Salad | Shredded Duck Confit
Foie Gras Torchon | Focaccia Crostini
Pickled Grapes | Apples | Fingerling Potatoes
Balsamic Vinaigrette

Salade Niçoise^{GF} 32

Earth & Eats Salad | Haricots Verts | Olives
Roasted Peppers | Fingerling Potatoes
Hard Boiled Egg | Olives | Lemon Vinaigrette

Select One:

Grilled Prawns or Seared *Salmon

Bistro & Bleu Salad^{GFA} 32

Grilled *Bistro Steak | Earth & Eats Salad
Rustic Croutons | Pickled Shallots | Roquefort
Dijon-Shallot Vinaigrette

Pavé de Saumon Poêlé 33

Chef's Cut Seared Scottish *Salmon Filet
Sauce Romesco | Haricots Verts
Fingerling Potatoes | Roasted Fennel

Agneau en Grillades^{GF} 48 **+12 PF**

Marinated *Lamb Chops | Lamb Kefta
Merguez | Grilled Squash | Roasted Pepper
Yogurt Sauce | Cumin Eggplant Purée

Filet Mignon et Frites^{GF} 45 **+10 PF**

Chef's Cut *Filet Medallions
Duck Fat Béarnaise Sauce
Pommes Frites & Petite Salade

Magret de Canard^{GF} 39

Moullard *Duck Breast | Peach Chutney
Sherry-Hibiscus Gastrique | Haricots Verts
Fingerling Potatoes

GRANDES SALADES

PLATS PRINCIPAUX

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