



Bistro ou Brasserie Prix Fixe Menus

45 - Bistro or 57 - Brasserie

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts | Some Items are subject to an upcharge

Select 1 Hors d'Oeuvres or 1 Salad or Soup | 1 Entrée | 1 Dessert

BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS



.....BISTRO PREMIER.....

SOUPE DU JOUR

DAILY MARKET SOUP

SALADE CAESAR

ROMAINE | PARMESAN | RUSTIC CROÛTONS
LEMON-ANCHOVY DRESSING

PÂTÉ de FOIE de VOLAILLE

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD
CORNICHONS | ONIONS

BEIGNETS de CREVETTES 3 PC

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE
LIME | CORIANDER

SALADE VERTE GF|VG

MIXED LETTUCE | TOMATOES | CUCUMBER
CROÛTONS | RADISH | PICKLED SHALLOTS

.....BISTRO DEUXIÈME.....

MOULES MARINIÈRE ~ FRITES GF

WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY
HOUSEMADE POMMES FRITES

FILET de TRUITE POÊLÉE aux CAPRES GF

SEAR RAINBOW TROUT FILET | BROWNED BUTTER | CAPERS
BROCCOLINI | POMMES PERSILLADES

CONFIT de CANARD aux FIGUES et PORTO GF +5

HUDSON VALLEY MOULLARD DUCK LEG | PORT WINE FIG SAUCE
ROASTED PEARS | BROCCOLINI | BARLEY MUSHROOM RISOTTO

COQ AU VIN GF +5

BRAISED AMISH CHICKEN LEG QUARTER | LARDONS
MUSHROOMS | CARROTS | CIPOLINE | BROCCOLINI
POMMES PURÉE

RISOTTO D'AUTOMNE GF|VG

ROASTED SQUASH | SAGE | ARBORIO RICE
"PUMPKIN SPICE" CREAM | PARMESAN CRISP

.....BISTRO TROISIÈME.....

CRÈME BRÛLÉE à la VANILLE GF

MADAGASCAR VANILLA BEAN CUSTARD | BURNT SUGAR

PROFITEROLES au CHOCOLAT

3 CHOUX BUNS | VANILLA BEAN ICE CREAM VALRHONA
DARK CHOCOLATE CARAMEL FUDGE SAUCE

POT de CRÈME au CHOCOLAT GF

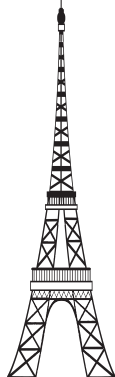
VALRHONA CHOCOLATE CUSTARD | CRÈME CHANTILLY
LANGUES de CHATS BISCUIT

CRÈME GLACÉE et SORBET GF

ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT



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.....BRASSERIE PREMIER.....

SOUPE à L'OIGNON GRATINÉE VG

CARAMELIZED ONION | ROASTED ONION BROTH
CROSTINI | GRUYÈRE

ESCARGOTS FORESTIÈRE

SAUTÉED SNAILS | LARDONS | MUSHROOMS
TOASTED BAGUETTE

TERRINE de FOIE GRAS +5

HOUSE CURED FOIE GRAS | DRIED FRUIT CHUTNEY
PAIN D'ÉPICES

SALADE FRISÉE aux CHAMPIGNONS GF

FRISÉE LETTUCES | ROASTED MUSHROOMS | CROÛTONS
60° EGG | TRUFFLE SHERRY VINAIGRETTE

SALADE de BETTERAVES et BURRATA GF

ROASTED BEETS | BURRATA | ARUGULA | BALSAMIC

.....BRASSERIE DEUXIÈME.....

SAUMON ROYAL du PACIFIQUE POÊLÉ GF

SEARED PACIFIC KING *SALMON FILET | POMMES PURÉE
SPINACH | LOBSTER MUSHROOM | SAFFRON SHELLFISH NAGE

NOIX de SAINT JACQUES ATLANTIQUE GF

SEAR ATLANTIC SEA *SCALLOPS | "PUMPKIN SPICE" CREAM
ROASTED SQUASH & SAGE RISOTTO

STEAK ~ FRITES GF

CHAR-GRILLED ANGUS *HANGER STEAK - 7 oz
BASTILLE STEAK SAUCE | POMMES FRITES
PETITE SALADE

MAGRET de CANARD aux FIGUES et PORTO GF

SEARED MOULLARD DUCK *BREAST
PORT WINE FIG SAUCE | ROASTED PEARS | BROCCOLINI
BARLEY MUSHROOM RISOTTO

CARRÉE de PORC GF

WHOLE ROASTED BERKSHIRE PORK RACK | BACON-MAPLE JUS
CIPOLINE | MAPLE ROASTED APPLES | CARROTS
BROCCOLINI | POMMES PURÉE

.....BRASSERIE TROISIÈME.....

FROMAGE COMPOSÉ

GORGONZOLA DOLCE - CREAMY BLUE VEINED COW'S MILK IT
ROASTED PEAR | FIGS | FRUIT WALNUT BREAD

"CANNOLI" MOELLEUX

SOFT VALRHONA TAÏNORI CHOCOLATE CAKE
RICOTTA ICE CREAM | CANNOLI CRUMBLE
PISTACHIO | ORANGE

"OATMEAL SCOTCHIE"

BUTTERSCOTCH MOUSSE | OATMEAL COOKIE CRUMBLE
MAPLE ROASTED PEAR | CARAMBAR CARAMEL | ALMOND
SPICED PEAR SORBET

GÂTEAU aux POMMES

TONKA BEAN APPLE MOUSSE | TOFFEE PECAN CAKE
VALRHONA CARAMELIA MILK CHOCOLATE
CRÈME CHANTILLY | BROWNED BUTTER ICE CREAM

.....Perfect Pairings.....

Select Your Prix Fixe Menu and Allow US to Pair each dish with
Specially Selected Glasses of Wine

32 per person

Includes 2 - 6 ounce glasses of wine + 1 - 3 ounce glass of dessert wine

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 if you have any allergies.

*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. 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. Please note there is a \$6 per person charge for outside dessert. 10|04|2022