

# Bastille Brasserie & Bar

## \$45 Prix Fixe

or select à la carte

Please 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

THE ROOSTER  
IS CALLING

EST  
2006

HORS D'OEUVRES

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

**Salade Verte** <sup>GF|VG</sup> 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** <sup>GFA</sup> 16  
Chicken Liver Mousse | Crostini  
Mustard | Pickled Shallots  
Cornichons

**Soupe du Jour** <sup>GF|GFA</sup> 13  
Chef's Market Soup

**Dame Blanche** 13  
Vanilla Ice Cream | Gaufrette  
Valrhona Chocolate Fudge Sauce  
Chantilly | Maraschino Cherry <sup>GFA</sup>

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

**Crème Brûlée à la Vanille** <sup>GFA</sup> 12  
Madagascar Vanilla Bean Custard  
Caramelized Sugar | Scottish Sablé

**Pot de Crème au Chocolat Noir** 12  
Baked Dark Chocolate Custard  
Chantilly | Meringue | Morello Cherries  
Langue de Chat <sup>GFA</sup>

**Sorbets Maison** <sup>GFA</sup> 12  
Blood Orange | Lychee-Lime  
Pineapple-Passion | Gaufrette  
Meringue | Sprinkles

**Salade Gourmande** <sup>GFA</sup> 34  
Earth & Eats Salad | Shredded Duck Confit  
Foie Gras Torchon | Grilled Country Bread  
Grapes | Fingerlings Potatoes  
Balsamic Vinaigrette

**Salade Niçoise** <sup>GF</sup> 32  
Earth & Eats Salad | Green Beans | Olives  
Roasted Peppers | Fingerling Potatoes  
Hard Boiled Egg | Olives | Lemon Vinaigrette

*Select One:*  
Grilled Prawns or Seared \*Salmon

**Steak Frites Salad** <sup>GF</sup> 32  
Grilled \*Bistro Steak | Earth & Eats Salad  
Fingerling Potatoes | Pickled Shallots  
Roquefort | Dijon-Shallot Vinaigrette

**Moules à la Provençale - Frites** <sup>GFA</sup> 26  
Steamed Mussels - White Wine | Garlic  
Shallots | Tomato | Fennel | Herbs | Frites

**Gambas** <sup>GF</sup> 32  
Grilled Gulf Prawns | Tomato-Espelette Jus  
Roasted Corn-Tomato Risotto | Parmesan

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

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

**Bistro Steak Frites** <sup>GFA</sup> 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

# Bastille Brasserie & Bar

## \$55 Prix Fixe

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HORS D'OEUVRES

Escargots à la Bourguignonne 15

Snails | Garlic-Parsley | Butter  
Bread Crumbs

Rillettes de Poissons <sup>GFA</sup> 17

Smoked Trout | Salmon | Sardine  
Pickled Shallots | Giardiniera  
Crostini

Soupe à l'Oignon Gratinée <sup>VG</sup> 14

Caramelized Onion | Crostini  
Gruyère | Roasted Onion Broth

Salade de Tomates Vertes 15

Fried Green Tomatoes | Watermelon  
Feta | Arugula | Espelette Aioli

Gâteau aux Amandes <sup>CN</sup> 16

Almond Cake | Stewed Apricots  
Honey Whipped Goat Cheese | Honey  
Toasted Almonds | Micro Greens

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

Warm Manjari Dark Chocolate Cake  
Chantilly | Wild Cherry Conserva  
Cocoa Nibs | Morello Cherry Ice Cream

Gâteau à l'Huile d'Olive 15

Lemon Olive Oil Cake | Lemon Cream  
Chantilly | Compressed Strawberries  
Strawberry Ice Cream | Almonds

Gâteau "Cheesecake" <sup>GFA|CN</sup> 15

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

Salade Gourmande <sup>GFA</sup> 34

Earth & Eats Salad | Shredded Duck Confit  
Foie Gras Torchon | Grilled Country Bread  
Grapes | Fingerlings Potatoes  
Balsamic Vinaigrette

Salade Niçoise <sup>GF</sup> 32

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

Select One:

Grilled Prawns or Seared \*Salmon

Steak Frites Salad <sup>GF</sup> 32

Grilled \*Bistro Steak | Earth & Eats Salad  
Fingerling Potatoes | Pickled Shallots  
Roquefort | Dijon-Shallot Vinaigrette

Saumon Grillé <sup>GF</sup> 33

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

Agneau en Grillades <sup>GF</sup> 48 **+12 PF**

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

Filet Mignon et Frites <sup>GF</sup> 45 **+10 PF**

Chef's Cut \*Filet Medallions  
Classic Béarnaise Sauce  
Pommes Frites & Petite Salade

Magret de Canard <sup>GF</sup> 39

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

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