

Bubbles

A Champagne Dinner

Thursday, December 12th | 6:30pm

5 Course Menu & 5 Wines

\$155 per person ++

In Partnership with Stephane Defot | Owner of Z Wines Imports

Amuse et L'Apéro

"Truffle Popcorn" GF

Domaine Hubert Reyser, Crémant D'Alsace

Premier

"Huîtres Croustillantes"

Fried Virginia Oysters | Caviar | Cauliflower Coulis | Micro Arugula

Domaine De Rotisson, Crémant De Bourgogne Blanc de Blanc - Cuvée Prestige

Deuxième

"Homard au Beurre Vanillé"

Butter Poached Atlantic Lobster | Vanilla Beurre Blanc

Wilted Spinach | Brioche Pain Perdu

Champagne Jeeper, Grande Reserve, Blanc de Blanc, Brut

Troisième

"Pintade au Foie Gras" GF

Slow-Roasted Guinea Hen | Foie Gras Sauce

Pommes Puree | Trumpet Mushrooms | Baby Onion

Champagne Jeeper, Blanc de Noir, Brut

Quatrième

"Financier aux Fraises" CN

Almond Financier | Strawberry Four Ways | Almonds

Candied Lemon

Champagne Jeeper, Grand Rosé Brut



Bastille Brasserie & Bar
CAFÉ • APÉRITIFS • PATIO • BAR À VINS

Items marked are items that are Gluten Free or can be modified to be Gluten Free.

*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.
Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies | \$155 per person fee will be charged to the card on file.

This is the only menu being featured

We will not be able to accommodate allergens | This is a formal seated event

Additional glasses of wine are available for purchase during the dinner | Special Bottle Pricing will be available to order after the dinner