

*It only feels like yesterday that we started all this; Yet here we are, 17 years later & what a ride it's been!*

*Christophe & Michelle Poteaux*

**BASTILLE'S 17TH ANNIVERSARY DINNER**  
**FRIDAY & SATURDAY - SEPTEMBER 8TH & 9TH**  
**THREE COURSES | \$69 PER PERSON ++**

**COMPLÉMENTAIRE**

**CHARDONNAY | COMTE DE LAUBE | BLANC DE BLANCS | BRUT | NV FR**

**PREMIER**

**ESCABÈCHE DE SAINT-JACQUES GF**

**MARINATED SCALLOPS | PICKLED VEGETABLES | LEMON | MICRO GREENS | GARLIC COULIS**

**OR**

**SALADE DE COMESQUI AU CHÈVRE**

**CRISPY GOAT CHEESE COMESQUI | MAPLE ROASTED PEAR | ARUGULA**

**DEUXIÈME**

**"CASSOULET"**

**BEANS | DUCK CONFIT | PORK BELLY | PULLED LAMB | SAUSAGE**

**OR**

**BOUILLABAISE DE BASTILLE GFA**

**MONK FISH | CALAMARI | MUSSELS | SCALLOPS | SHRIMP | ROUILLE | CROSTINI**

**TROISIÈME**

**PANNA COTTA AU SAFRAN GFA**

**SAFFRON PANNA COTTA | APRICOT COMPOTE | ALMOND GRANOLA | APRICOT SORBET**

**OR**

**VALRHONA CHOCOLATE MARQUISE GF**

**CRÈME CHANTILLY | FIG COMPOTE | PORT REDUCTION | PISTACHIO**

**\$35 WINE PAIRING OPTIONAL**

**ASK YOUR SERVER FOR DETAILS**



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

This is a supplemental menu and not required for all at the table | Thank you for celebrating 17 years with US!! Bon Appétit

\*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.