



# Bistro Menu



Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

**\$45 3-Course Prix Fixe Group Menu**  
**Select 1 Premier | 1 Deuxième | 1 Troisième**  
Menu Valid 09/22/2022

## .....BISTRO PREMIER.....

SOUPE DU JOUR  
DAILY MARKET SOUP

SALADE VERTE GF | VG  
MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS

CHEF'S SELECTED CHARCUTERIE 3 pc  
CORNICHON | PICKLED ONIONS | CROSTINI

SALADE CAESAR  
ROMAINE | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING

## .....BISTRO DEUXIÈME.....

FILET de TRUITE POÊLÉE aux CAPRES GF  
SEARD RAINBOW TROUT FILET | BROWNED BUTTER | CAPERS | BROCCOLINI | POMMES PERSILLADES

COQ AU VIN GF  
BRAISED AMISH CHICKEN LEG QUARTER | LARDONS | MUSHROOMS | CARROTS | CIPOLINE | BROCCOLINI  
POMMES PURÉE

STEAK ~ FRITES GF +5  
CHAR-GRILLED ANGUS \*HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE

RISOTTO D'AUTOMNE GF | VG  
ROASTED SQUASH | SAGE | ARBORIO RICE | "PUMPKIN SPICE" CREAM | PARMESAN CRISP

## .....BISTRO TROISIÈME.....

POT de CRÈME au CHOCOLAT GF  
VALRHONA CHOCOALTE CUSTARD | CRÈME CHANTILLY | LANGUES de CHATS BISCUIT

CRÈME GLACÉE et SORBET GF  
ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

CRÊPES DIPLOMATE au FRIUT ROUGE  
2 CRÊPES FILLED WITH CRÈME DIPLOMATE | WILD BERRY COMPOTE  
CRÈME CHANTILLY | WHITE CHOCOLATE SHAVINGS | TOASTED ALMONDS

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge.  
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.  
\*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.  
Please notify us of any allergies prior to ordering. Please note there is a \$6 per person charge for outside desserts.



# Brasserie Menu



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**\$57 3-Course Prix Fixe Group Menu**  
Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 09/22/2022

## .....BRASSERIE PREMIER.....

ESCARGOTS FORESTIÈRE

SAUTÉED SNAILS | LARDONS | MUSHROOMS | TOASTED BAGUETTE

PÂTÉ de FOIE de VOLAILLE

CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS SALADE

SALADE CAESAR

ROMAINE | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING

SALADE VERTE GF|VG

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

## .....BRASSERIE DEUXIÈME.....

NOIX de SAINT JACQUES ATLANTIQUE GF

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

CONFIT de CANARD aux FIGUES et PORTO GF

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

STEAK ~ FRITES GF

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

RISOTTO D'AUTOMNE GF|VG

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

## .....BRASSERIE 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

CRÈME GLACÉE et SORBET GF

3 FLAVORS OF ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

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# Gourmand Menu



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**\$69 3-Course Prix Fixe**

**Select 1 Premier | 1 Deuxième | 1 Troisième**

Menu Valid 09/22/2022

## .....GOURMAND PREMIER.....

TERRINE de FOIE GRAS

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

SALADE de BETTERAVES et BURRATA GF

ROASTED BEETS | BURRATA | ARUGULA | BALSAMIC VINAIGRETTE

SALADE FRISÉE aux CHAMPIGNONS GF

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

SOUPE à L'OIGNON GRATINÉE vG

CARAMELIZED ONION | ROASTED ONION BROTH | CROSTINI | GRUYÈRE

## .....GOURMAND DEUXIÈME.....

SAUMON ROYAL du PACIFIQUE POËLÉ

SEARED PACIFIC KING \*SALMON FILET | WILTED SPINACH LOBSTER MUSHROOM | SAFFRON SHELLFISH NAGE

MAGRET de CANARD aux FIGUES et PORTO

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

FAUX FILET de BOEUF - FRITES GF

SEARED 8oz ANGUS \*BEEF NEW YORK STRIP | BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE

CARRÉE de PORC GF

ROASTED BERKSHIRE RACK OF PORK | CARAMELIZED APPLES CIPOLINE | CARROTS  
BROCCOLINI | POMMES PERSILLADES

RISOTTO D'AUTOMNE GF|VG

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

## .....GOURMAND TROISIÈME.....

FROMAGE COMPOSÉ

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

"CANNOLI" MOELLEUX

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

L'AUTOMNE "SCOTCHIE"

ORELYS MOUSSE | OATMEAL | MAPLE ROASTED PEAR | CRÊMEUX au CARAMBAR | CANDIED ALMOND  
SPICED PEAR SORBET

GÂTEAU aux POMMES et au CAMEL

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

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