



Bistro Menu



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

\$49 3-Course Prix Fixe Group Menu
Select 1 Premier | 1 Deuxième | 1 Troisième
Menu Valid 06|23|2023

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

SOUPE DU JOUR
DAILY MARKET SOUP

SALADE VERTE GF|VG
MIXED LETTUCES | TOMATOES | CUCUMBER | RADISH
PICKLED SHALLOTS | VINAIGRETTE MAISON

CHARCUTERIE 3 pc
CHEF SELECTED TRIO | CORNICHON | PICKLED ONIONS | CROSTINI

.....BISTRO DEUXIÈME.....

PAILLARD de POULET BASQUAISE GF
GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE BASQUAISE
POTATO "PERSILLADES" | GREEN BEANS

SAUMON ROYAL POËLÉ GF
SEARED KING *SALMON FILET | RATATOUILLE PROVENÇALE | BASIL ALMOND PESTO | TOASTED ALMONDS

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

RISOTTO D'ÉTÉ GF|VGA
ORGANIC ARBORIO RICE | VEGETABLE BROTH | ROASTED CORN & GREEN BEANS | TOMATO COULIS
BASIL | PARMESAN CRISP

.....BISTRO TROISIÈME.....

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

CRÊPES À LA CRÈME aux FRUITS ROUGES
2 CRÊPES FILLED WITH CRÈME CHANTILLY | WILD BERRY COMPOTE
WHITE CHOCOLATE SHAVINGS | TOASTED ALMONDS

GLACES et SORBET MAISON GFA
TRIO OF CHEF'S SELECTED HOUSEMADE ICE CREAM & SORBETS
LANGUES de CHATS BISCUIT

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge. Menus are subject to change without notice due to availability. Items marked GF or GFA 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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\$59 3-Course Prix Fixe Group Menu
Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 06|23|2023

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

SOUPE DU JOUR VG
DAILY MARKET SOUP

PÂTÉ de FOIE de VOLAILLE

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

RILLETTES de SAUMON GF

KING SALMON & SMOKED SALMON | CUCUMBER | MICRO CRESS | SALMON ROE | TARRAGON VINAGRETTE

CAESAR SALADE GFA

ROMAINE | PARMESAN | CROÛTONS | LEMON-ANCHOVY DRESSING

.....BRASSERIE DEUXIÈME.....

SAUMON ROYAL POÊLÉ GF

SEARED KING *SALMON FILET | RATATOUILLE PROVENÇALE | BASIL ALMOND PESTO | TOASTED ALMONDS

MAGRET de CANARD aux FRUITS D'ÉTÉ GF

SEARED HUDSON VALLEY MOULLARD DUCK *BREAST | SWEET & SOUR CASSIS SAUCE
MINNESOTA WILD RICE | ROASTED PEACHES | BLACKBERRIES | GREEN BEANS

STEAK ~ FRITES GF

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

RISOTTO D'ÉTÉ GF | VGA

ORGANIC ARBORIO RICE | VEGETABLE BROTH | ROASTED CORN & GREEN BEANS | TOMATO COULIS
BASIL | PARMESAN CRISP

.....BRASSERIE TROISIÈME.....

CRÈME BRÛLÉE à la VANILLE GF

MADAGASCAR VANILLA BEAN CUSTARD | CARAMELIZED SUGAR

PROFITEROLES au CHOCOLAT

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

GLACES et SORBET MAISON GFA

TRIO OF CHEF'S SELECTED HOUSEMADE ICE CREAM & SORBETS

LANGUES de CHATS BISCUIT

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Gourmand Menu



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\$72 3-Course Prix Fixe

Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 06|23|2023

.....GOURMAND PREMIER.....

SOUPE DU JOUR
DAILY MARKET SOUP

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

ESCARGOTS au PISTOU GFA
SAUTÉED SNAILS | GARLIC-SHALLOTS | PARSLEY | TOASTED BAGUETTE
BASIL ALMOND PESTO

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

.....GOURMAND DEUXIÈME.....

NOIX de SAINT JACQUES ATLANTIQUE GF
SEARED ATLANTIC SEA *SCALLOPS | ROASTED CORN & GREEN BEAN | BASIL
HERRY TOMATO VINAGRETTE | PARMESAN CRISP

STEAK de WAGYU GF
SEARED WAGYU *TOP SIRLOIN - 7 oz | SAUCE BÉARNAISE
POTATO PERSILLADES | GREEN BEANS | PEPPERS

GRILLADE d'AGNEAU GFA
GRILLED *LAMB CHOPS & KOFTA | HARISSA LAMB JUS | SUMMER SQUASH
CUMIN INFUSED EGGPLANT PURÉE | ROASTED PEPPERS | PINE NUTS

RISOTTO D'ÉTÉ GF|VGA
ORGANIC ARBORIO RICE | VEGETABLE BROTH | ROASTED CORN & GREEN BEANS |
TOMATO COULIS | BASIL | PARMESAN CRISP

.....GOURMAND TROISIÈME.....

FROMAGE COMPOSÉ
NEW MOON GOAT BRIE - SOFT|CREAMY|BLOOMY RIND NY
PICKLED CHERRIES | FRUIT WALNUT BREAD | HONEY

MOELLEUX aux CHOCOLAT et CERISES
WARM VALRHONA TAÏNORI CHOCOLATE CAKE
RASPBERRIES | VALRHONA RASPBERRY INSPIRATION
HIBISCUS SHERBET | COCOA NIBS | PISTACHIOS

PÊCHES & CRÈME GFA
VANILLA BEAN PANNA COTTA | WHITE PEACH ICE CREAM | ALMOND FRANGIPANE
PEACH COMPOTE | BLACKBERRIES | ALMOND LAVENDER TULE

GLACES et SORBET MAISON GFA
TRIO OF CHEF'S SELECTED HOUSEMADE ICE CREAM & SORBETS
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