

\$45 Prix Fixe

Please Select

1 Hors d'Oeuvres - 1 Plats - 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



HORS D'OEUVRES

Salade Verte ^{GF|VG} 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 ^{GFA} 16

Chicken Liver Mousse | Crostini
Mustard | Pickled Shallots
Cornichons

Soupe du Jour ^{GF|GFA} 13

Chef's Market Soup

Profiterole au Chocolat et Caramel 13

Choux | Caramel | Vanilla Ice Cream
Valrhona Chocolate Fudge Sauce

Crème Brûlée à la Vanille ^{GFA} 12

Madagascar Vanilla Bean Custard
Caramelized Sugar | Scottish Sablé

Pot de Crème au Chocolat Noir ^{GFA} 12

Baked Dark Chocolate Custard
Chantilly | Morello Cherries
Langue de Chat | Meringue

Sorbets Maison ^{GFA} 12

Three of Chef's Seasonal Flavors
Gaufrette Cookie | Meringue
Sprinkles

DESSERT

Salade Niçoise au Saumon ^{GF} 32

Earth & Eats Salad | Green Beans | Olives
Roasted Peppers | Fingerling Potatoes
Hard Boiled Egg | Lemon Vinaigrette
Topped with Seared *Salmon

Gambas ^{GF} 32

Grilled Gulf Prawns | Tomato-Espelette Jus
Roasted Corn-Tomato Risotto | Parmesan

Moules à la Provençale - Frites ^{GFA} 26

Steamed Mussels - White Wine | Garlic
Shallots | Tomato | Fennel | Herbs | Frites

Risotto de Saison ^{GF|VGA} 25

Italian Organic Carnaroli Rice
Grilled Corn | Roasted Tomato & Garlic
Oregano | Tomato-Espelette Jus | Parmesan

Bistro Steak Frites ^{GFA} 36 +7 PF

Chef's Cut *Bistro Steak
Bastille's Signature Steak Sauce
Frites & Petite Salade

Summer Restaurant Week Extended!

Elevated Classic French Dining. Exceptional Value.

September
1st - 6th

Dinner 4-9pm
Tuesday - Sunday

Closed Monday

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.

PLATS PRINCIPAUX



\$55 Prix Fixe

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HORS D'OEUVRES

Escargots à la Bourguignonne 15

Snails | Garlic-Parsley | Butter
Bread Crumbs

Rillettes de Poissons ^{GFA} 17

Smoked Trout | Salmon | Sardine
Pickled Shallots | Giardiniera
Cornichon | Baguette Crostini

Soupe à l'Oignon Gratinée ^{VG} 14

Caramelized Onion | Crostini
Gruyère | Roasted Onion Broth

Salade de Tomates Vertes 15

Fried Green Tomatoes | Melon
Feta | Arugula | Espelette Aioli

Salade de Tomates et Betteraves ^{GF} 16

Market & Cherry Tomatoes
Chiogga Beets | Baby Mozzarella
Basil | Pine Nuts | Sherry Vinaigrette

Plateau de Fromages ^{GFA} 16

Three Seasonal Cheese | Walnuts
Fruit Walnut Bread | PA Honey Comb

Panna Cotta à la Vanille ^{CN|GFA} 15

Vanilla Panna Cotta | Peach Conserva
Chantilly | Raspberry Coulis
Almond Cookie Crumble

Gâteau "Cheesecake" ^{GFA|CN} 15

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

Gâteau à l'Huile d'Olive 15

Lemon Olive Oil Cake | Lemon Cream
Whipped Panna Cotta | Blackberries
Blackberry Ice Cream | Pistachios

Moelleux au Chocolat Noir 18 ^{+5 PF}

Warm Valrhona Dark Chocolate Cake
Chantilly | Wild Cherry Conserva
Morello Cherry Ice Cream

DESSERT

Bistro & Bleu Salad ^{GFA} 32

Grilled *Bistro Steak | Earth & Eats Salad
Rustic Croutons | Pickled Shallots | Roquefort
Dijon-Shallot Vinaigrette

Pavé de Saumon Poêlé ^{GFA|CN} 33

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

Confit de Canard ^{GF} 39

House Confit Duck Leg | Peach Chutney
Sherry-Hibiscus Gastrique | Haricots Verts
Fingerling Potatoes

Agneau en Grillades ^{GF} 48 ^{+12 PF}

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

Filet Mignon et Frites ^{GF} 45 ^{+10 PF}

Chef's Cut *Filet Medallions
Duck Fat Béarnaise Sauce
Pommes Frites & Petite Salade

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