

BASTILLE BRASSERIE & BAR presents

Le Dinner de la Saint Valentin

February 14, 2026 | 4:30-9pm

Hors d'Oeuvres

CAVIAR KALUGA & PANNA COTTA DE CHOU-FLEUR GF

Kaluga Caviar | Cauliflower Panna Cotta | Potato "Chip" Tuile
Chive - Shallot Emulsion
Champagne Charles Clément, Brut Cuvée Spéciale NV

BISQUE DE HOMARD GF

Maine Lobster | Chives | Crème Fraîche
Henriques & Henriques Madeira "Seco Especial 5 Year" NV

SALADE DE BETTERAVES AU CHÈVRE GF

Roasted Beets | Greens | Candied Walnuts | Goat Cheese Cream | Sherry Vinaigrette
Domaine Legros, "Cuvée Vieilles Vignes" Sancerre Blanc, Loire 2022

SALADE D'ASPERGE ET SAUMON FUMÉ GF

Green Asparagus | Smoked Salmon | Pickled Shallots | Egg Mimosa | Chives
Höllerer, Ried Ganslgraben, Austria 2022

FOIE GRAS POELE

Seared Hudson Valley Foie Gras | Sherry-Honey Reduction | Hazelnuts
Brioche Toasts
Camin Larredya "Les Grains des Copain" - Jurançon 2015

Desserts

COUPE CHEESECAKE AUX GRIOTTES

Cheesecake Ice Cream | Morello Cherry Compote | Graham Crumble | Crème Chantilly
Churchill's Crusted Ruby Port 2015

MON COEUR

Valrhona Manjari Dark Chocolate Marquise
Raspberry Coulis | Cocoa Sablé | Raspberry Ice Cream
Domaine du Mas Blanc "Hors d'Age - Sostre" Banyuls NV

PAVLOVA EXOTIQUE GF

Meringue | Coconut Crème Chantilly | Lime | Passion Fruit
Brard-Blanchard Pineau des Charentes Blanc, NV

NOUVELLE ASSIETTE FROMAGE & POIRE

Roquefort Ice Cream | Honey Roasted Pear | Nut Crisp | Honey Drizzle
Churchill's 20 Year Tawny Port NV

Les Plats

DAURADE ROYALE

Mediterranean Sea Bream Fillet | Lemon Cream Sauce
Jerusalem Artichoke Mousseline | Capers | Roasted Peppers | Tuscan Kale
Domaine de la Bergerie, Anjou Blanc, "Sous la Tonnelle", Loire 2023

NOIX DE SAINT JACQUES ATLANTIQUE GF

Seared Atlantic Sea *Scallops | Wild Mushroom Risotto | Périgord Truffle Cream
Shaved Périgord Truffle
Domaine Corsin, Macon Villages 2023 stainless

MAGRET DE CANARD GF

Pan-roasted Moulard *Duck Breast | Pomegranate Gastrique Sauce
Parsnip Purée | Roasted Pear | Brussels Sprouts | Pomegranate Seeds
Broadley Vineyards, Willamette Valley OR 2023

FILET MIGNON GF

Angus *Beef Filet Medallions | Green Peppercorn Sauce
Potato Gratin | Trumpet Mushrooms | Carrots | Cipollini | Broccolini
Add Seared Foie Gras \$10
Château du Grand Bos, Graves, Bordeaux 2019

RISOTTO À LA TRUFFE GF|VGA

Roasted Wild Mushroom | Winter Truffle Emulsion | Parmesan Crisp
Shaved Périgord Truffle
Res Fortes, "GMS", Languedoc-Roussillon 2019

Special Prix Fixe MENU

\$125 Three Courses ++

Choose - 1 Hors d'Oeuvres & 1 Plats & 1 Dessert

\$39 Wine Pairing Optional
Includes 2 Glasses & 1 Cordial pouring



++ Alcohol, Taxes & Gratuities Not Included | Dine In Only | No Sharing | Donation and Bonus Certificates not Valid on Valentines Menu
Requests for changes to a dish or substitutions on a dish will be subject to a \$3 upcharge.

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.
We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination.

Serious allergy, call the restaurant before dining with us.

*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.
Menu is valid Saturday 02/14/2026