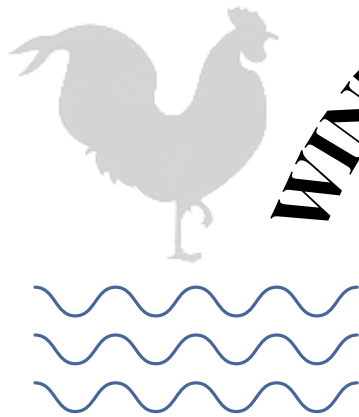
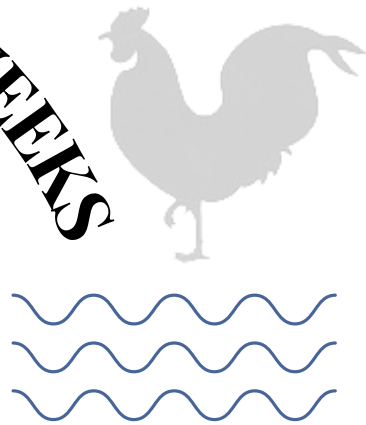




WINTER RESTAURANT WEEKS

\$45
Prix Fixe



HORS D'OEUVRES

Salade Verte GF|VG
Lettuce | Tomatoes | Cucumber
Radish | Pickled Shallots
Vinaigrette Maison

Beignets de Crevettes 3pc
Savory Rock Shrimp Fritters
Green Harissa Aioli

Pâté de Foie de Volaille GFA
Chicken Liver Mousse | Crostini
Mustard | Pickled Shallots
Cornichons

Soupe du Jour GF|GFA
Chef's Market Soup

Saumon Écossais GF
Scottish *Salmon Filet
Rustic French Mustard Sauce
Green Lentils | Tuscan Kale

Moules Marinière - Frites GFA
Steamed Mussels - White Wine | Garlic
Shallots | Butter | Parsley | Pommes Frites

Risotto de Saison GF|VGA
Italian Organic Carnaroli Rice
Roasted Organic Mushrooms | Black Truffle
Truffled Butter Sauce | Parmesan Crisp

Burger Forestier GFA
Smith Meadows Farm VA Angus *Beef
Roasted Mushrooms | Caramelized Onion
Gruyère | Bacon | Dijonnaise | Arugula
Confit Tomato | Pommes Frites | Salade

PLATS PRINCIPAUX

Dame Blanche
Madagascar Vanilla Ice Cream
Gaufrette | Chocolate Fudge | Chantilly
Cherry

Profiterole au Chocolat et Caramel
Choux | Madagascar Vanilla Ice Cream
Chocolate Fudge | Caramel Salé

Crème Brûlée à la Vanille
Madagascar Vanilla Bean Custard
Caramelized Sugar | Scottish Sablé

Pot de Crème au Chocolat Noir GFA
Baked Valrhona Dark Chocolate Custard
Chantilly | Meringue | Morello Cherries
Langue de Chat

Sorbets Maison GFA 3 Scoops
Chef's Seasonal Sorbets
Langue de Chat

Steak Frites GFA +5
6 oz *Hanger Steak
Bastille's Signature Steak Sauce
Pommes Frites & Petite Salade

Restaurant Weeks 3-Courses *Vive la Value!*

Restaurant Week Menu is available for Dinner only
Taxes & Gratuities Not Included | Dine In Only
No Sharing | No Discounts

Please Select

1 Hors d'Oeuvres - 1 Plats Principaux - 1 Dessert

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 an 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.

DESSERT