



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

Add Premium Wine Pairing \$16 per course per guest

Menu Valid 10/26/2022

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

SOUPE DU JOUR
DAILY MARKET SOUP

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

CHARCUTERIE 3 pc
CORNICHON | PICKLED ONIONS | CROSTINI

.....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

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

CRÈME GLACÉE et SORBET GF
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.

Protein Selections may be limited depending on the size of the group dining.

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

Add Premium Wine Pairing \$16 per course per guest

Menu Valid 10/26/2022

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

SOUPE DU JOUR
DAILY MARKET SOUP

PÂTÉ de FOIE de VOLAILLE

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

SALADE CAESAR

ROMAINE | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING

.....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

Add Premium Wine Pairing \$16 per course per guest

Menu Valid 10/26/2022

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

SOUPE DU JOUR
DAILY MARKET SOUP

SALADE FRISÉE aux CHAMPIGNONS GF
FRISÉE LETTUCES | ROASTED MUSHROOMS | CROÛTONS | 60°EGG | TRUFFLE SHERRY VINAIGRETTE

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

.....GOURMAND DEUXIÈME.....

SAUMON ROYAL du PACIFIQUE POËLÉ
SEARED PACIFIC KING *SALMON FILET | WILTED SPINACH LOBSTER MUSHROOM | SAFFRON SHELLFISH NAGE

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 TAÏNORI CHOCOLATE CAKE | RICOTTA ICE CREAM | CANNOLI CRUMBLE | PISTACHIO | ORANGE

"OATMEAL SCOTCHIE"
BUTTERSCOTCH MOUSSE | OATMEAL COOKIE CRUMBLE | MAPLE ROASTED PEAR | CARAMBAR CARAMEL
CANDIED ALMOND | SPICED PEAR SORBET

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

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