



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
Menu Valid 06/25/2022

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

SOUPE DU JOUR - DAILY MARKET SOUP

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

FROMAGES 3 pc | HOUSEMADE FRUIT WALNUT BREAD

PÂTÉ de FOIE de VOLAILLE - CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS

.....BISTRO DEUXIÈME.....

LOUP de MER

SEARED MEDITERRANEAN BRANZINO FILET | COUSCOUS "TABBOULEH" | ROMESCO | ARUGULA

PAILLARD de POULET "BASQUAISE" GF

GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE BASQUAISE | POMMES "PERSILLADES" | ZUCCHINI

STEAK ~ FRITES GF +5

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

RISOTTO D'ÉTÉ GF|VG

ROASTED SUMMER CORN | OREGANO | ARBORIO RICE | FRESH TOMATO-ESPELETTE JUS | PARMESAN CRISP

.....BISTRO TROISIÈME.....

POT de CRÈME au CHOCOLAT GF

VALRHONA CHOCOALTE CUSTARD | CRÈME CHANTILLY | LANGUES de CHATS BISCUIT

CRÈME GLACÉE et SORBET GF

ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

CRÊPES DIPLOMATE

2 CRÊPES FILLED WITH CRÈME DIPLOMATE | VALRHONA DARK CHOCOLATE FUDGE SAUCE
CRÈME CHANTILLY | CHOCOLATE SHAVINGS

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge.

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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\$55 3-Course Prix Fixe Group Menu

Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 06/25/2022

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

BEIGNETS de CREVETTES 3 pc - ROCK SHRIMP BEIGNETS | GUACAMOLE | LIME CORIANDER

PÂTÉ de FOIE de VOLAILLE - CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS

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

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

.....BRASSERIE DEUXIÈME.....

CONFIT de CANARD aux PÊCHE GF

HUDSON VALLEY MOULLARD DUCK LEG | XÉRÈS & HONEY GASTRIQUE | ROASTED PEACHES

HARICOTS VERTS | ROASTED CONFIT POTATOES

STEAK ~ FRITES GF +5

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

SAUMON SAUVAGE POËLÉ GF

SEARED WILD PACIFIC *SALMON FILET | ROASTED CORN RISOTTO | FRESH TOMATO-ESPELETTE JUS

RISOTTO D'ÉTÉ GF|VG

ROASTED SUMMER CORN | OREGANO | ARBORIO RICE | FRESH TOMATO-ESPELETTE JUS | 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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\$65 3-Course Prix Fixe

Select 1 Premier | 1 Deuxième | 1 Troisième

Menu Valid 06/25/2022

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

ESCARGOTS PROVENCALES

SAUTÉED SNAILS | BASIL PESTO | ROASTED TOMATO | TOASTED BAGUETTE

TERRINE de FOIE GRAS - HOUSE CURED FOIE GRAS | DRIED FRUIT CHUTNEY | PAIN D'ÉPICES

SALADE NIÇOISE GF - LETTUCE | TOMATOES | HARICOTS VERTS | PEPPERS | OLIVES | EGG ANCHOVIES | BASIL | ROASTED SHALLOT VINAIGRETTE

SOUPE à L'OIGNON GRATINÉE VG - CARAMELIZED ONION | ROASTED ONION BROTH | CROSTINI | GRUYÈRE

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

.....GOURMAND DEUXIÈME.....

MAGRET de CANARD aux PÊCHE GF

SEARED MOULLARD DUCK *BREAST | XÉRÈS & HONEY GASTRIQUE | ROASTED PEACHES
HARICOTS VERTS | ROASTED CONFIT POTATOES

NOIX de SAINT JACQUES GF - SEARED ATLANTIC SEA *SCALLOPS | ROASTED SUMMER CORN OREGANO | ARBORIO RICE
FRESH TOMATO-ESPELETTE JUS | PARMESAN CRISP

FAUX FILET de BOEUF GF - SEARED 8 oz ANGUS *BEEF NEW YORK STRIP | BASTILLE STEAK SAUCE
POMMES "PERSILLADES" | SEASONAL VEGETABLES

GRILLADES D'AGNEAU GF - MARINATED LAMB *CHOPS | MERGUEZ | SLOW ROASTED EGGPLANT PURÉE
ZUCCHINI | PEPPERS | HARISSA JUS

RISOTTO D'ÉTÉ GF|VG

ROASTED SUMMER CORN | OREGANO | ARBORIO RICE | FRESH TOMATO-ESPELETTE JUS | PARMESAN CRISP

.....GOURMAND TROISIÈME.....

BÛCHERON FR

SEMI-AGED GOAT'S MILK | MANGO COMPOTE | FRUIT WALNUT BREAD

GÂTEAU S'MORE

GRAHAM CRACKER CAKE | VALRHONA TAINORI DARK CHOCOLATE | TOASTED MARSHMALLOW ICE CREAM
CARAMEL BANANAS

CITRON VERT & MYRTILLES

KEY LIME MOUSSE | BLUEBERRY ICE CREAM | CARAMELIZED GRAHAM SABLÉ | BLUEBERRIES | CRÈME CHANTILLY

EXOTIQUE "CREAMSICLE"

VANILLA BEAN MOUSSE | COCONUT SABLÉ | VALRHONA PASSION FRUIT INSPIRATION | CRÈME CHANTILLY
PASSION FRUIT SORBET

CRÈME GLACÉE et SORBET GF - ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

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