



Bastille Brasserie & Bar
CAFÉ • APÉRITIFS • PATIO • BAR À VINS

Le Dîner de la Saint Valentin

Friday | February 14, 2025

4:30pm to 9:30pm | Last Seating 9:00pm

3-Course Prix Fixe \$125pp ++ | Wine Pairings \$35

Entrées et Hors d'oeuvres

Salade de Betteraves au Chevre GF
Marinated Beets | Mesclun | Goat Cheese
Candied Walnuts | Sherry Vinaigrette

Bisque de Homard GF
Maine Lobster Bisque | Lobster
Chives | Crème Fraiche

Kaluga Caviar
Cauliflower Flan | Tuile | Chive
Shallot Emulsion

Brandade Croquettes
Creamy Baccalau Cod Fritter
Guacamole | Lime | Arugula

Foie Gras Poêle
Seared Fresh Hudson Valley Foie Gras | Honey-Sherry Sauce
Hazelnuts | Brioche Toasts

Les Plats de Résistance

Magret de Canard GF
Roasted Moullard *Duck Breast
Fig Gastrique | Parsnip Purée
Roasted Pear | Brussels Sprouts

Noix de Saint Jacques Atlantique GF
Seared Atlantic Sea *Scallops | Black Truffle Cream
Organic Carnaroli & Wild Mushroom Risotto
Shaved Périgord Truffle | Parmesan Crisp

Filet Mignon - Sauce Périgueux
Angus *Beef Filet Medallions
Truffled Potato Gratin | Trumpet Mushrooms
Carrots | Cipoline | Broccolini
Add Seared Foie Gras \$15

Flétan de l'Atlantique au Crabe
Jumbo-lump Crab Crusted Halibut Filet
Jerusalem Artichoke Mousseline
Lemon Cream Sauce | Capers
Roasted Peppers | Tuscan Kale

Risotto à la Truffe GF
Organic Carnaroli Rice | Black Truffle Cream
Périgord Truffle & Mushrooms | Parmesan Chip | Shaved Périgord Truffle

Les Desserts

Fromage à la Truffe
Cypress Grove Truffle Tremor Goat Cheese | Truffled Honey
Candied Orange | Fruit Nut Bread

Pavlova aux Fraises GFA
Crisp Meringue | Stewed Strawberries
Whipped White Chocolate Cheesecake
Graham Cracker Crumble | Strawberry Ice Cream

Gâteau au Chocolat et Praliné GF|CN
Valrhona Dark Chocolate Mousse
Chocolate Hazelnut Dacquoise | Hazelnut Praline
Crème Chantilly | Caramel Ice Cream

Dame Blanche GF|CN
Madagascar Vanilla Bean Ice Cream | Valrhona Dark Chocolate Fudge
Heart Macaron | Chocolate Pearls | Crème Chantilly | Cherry

Chef Christophe & Michelle Poteaux thank you for your continued support of Bastille & Our Staff
Credit Cards are required to book this dinner | Menu Valid 02-14-2025 only | 48 Hour Cancellation Policy Applies | \$125 per person fee will be charged to the card on file
This is the only menu being featured | A La Carte Menus will not be available | Subject to change without notice.
Please notify us of any allergies. Items may contain dairy, nuts, seeds, gluten.

* Consuming raw or undercooked meat, eggs or seafood may increase the risk of food-borne illness. We politely decline all modifications.