



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

La Fête des Amoureux

Thursday & Saturday | February 13 & 15, 2025

3-Course Prix Fixe \$85pp ++

Wine Pairings \$35

Entrées et Hors d'oeuvres

Escargots à la Bourguignone

Snails | Garlic Herb Butter | Bread Crumbs

Soupe du Jour GF

Mushroom Velouté | Crème Fraîche

Brandade Croquettes

Creamy Baccalau Cod Fritter | Guacamole
Lime | Arugula

Salade de Betteraves au Chevre GF

Marinated Beets | Arugula | Goat Cheese
Pomegranate | Oranges | Balsamic Vinaigrette

Terrine de Foie Gras

Hudson Valley Foie Gras Terrine | Chutney | Pain d'Épices

Les Plats de Résistance

Noix de Saint Jacques Atlantique GF

Seared Atlantic Sea *Scallops | Truffle Cream
Organic Carnaroli & Wild Mushroom Risotto
Parmesan Crisp

Filet Mignon - Sauce Périgueux

Angus *Beef Filet Medallions
Truffled Potato Macaître | Mushrooms
Carrots | Cipoline | Brussel Sprouts

Flétan de l'Atlantique au Crabe

Jumbo-Lump Crab Crusted Halibut
Jerusalem Artichoke Mousseline | Lemon Cream
Capers | Roasted Peppers | Spinach

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

Add Cheese as an ADDITIONAL course +16

Pavlova aux Agrumes GF|CN

Crisp Meringue | Winter Citrus | Yuzu Crème
Passion Fruit Sorbet | Crème Chantilly
Passion Caramel | Pistachios

Moelleux au Chocolat et Cerises

Warm Valrhona Manjari Chocolate Cake
Vanilla Bean Crème Chantilly | Morello Cherries
Cocoa Nibs | Wild Cherry 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 02-13 & 15-2025 only | 48 Hour Cancellation Policy Applies
\$85 per person fee will be charged to the card on file | 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.