

Beaujolais & Beyond

A Gamay Experience

Thursday, November 21st 2024

\$99 per person ++ | Five Courses & Five Wines

In Partnership with Ed Addiss & Wine Traditions

*Add a Bottle of Beaujolais Nouveau to take home priced at only \$15

L'Apero

Gougères

Pétillant Naturel

Premier

Vol au vent au Crabe

Jumbo Lump Crab Salad | Pear | Celery | Pickled Shallots

Charred Lemon | Chives | Puff Pastry

Nicolas Chemarin, "P'tit Grobis", VDF, Beaujolais Blanc 2022

Deuxième

Saumon Royal du Pacifique GF

Grilled King *Salmon Filet | Pomegranate Red Wine Sauce

Sautéed Spinach | Carrots

Domaine du Crêt de Bine, "Cuvée Francois", Beaujolais 2021

Troisième

Magret De Canard CN

Moullard *Duck Breast | Red Wine Plum & Walnut Compote

Roasted Sunchokes | Tuscan Kale

Verdier-Logel, "Poycelan", Côtes de Forez 2022

Quatrième

Cerises et Glace au Fromage de Chèvre

Stewed Morello Cherries | Goat Cheese Ice Cream | Cocoa Tuile

Nicolas Chemarin, "Corcelette", Morgon 2018



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Items marked GF are items that are Gluten Free; CN are items that contain nuts.

*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.

This menu is subject to change based on availability of products.

We will not be able to accommodate allergens.