



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 | Arugula | Goat Cheese
Pomegranate | Oranges | Balsamic Vinaigrette

Bisque de Homard GF

Maine Lobster Bisque | Lobster | Chives
Crème Fraîche

Brandade Croquettes

Creamy Baccalau Cod Fritter | Guacamole
Lime | Arugula

Kaluga Caviar

Cauliflower Panna Cotta | Potato Tuile
Pickled Shallots | Chive Emulsion

Foie Gras Poêle

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

Les Plats de Résistance

Flétan de l'Atlantique au Crabe

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

Noix de Saint Jacques Atlantique GF

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

Filet Mignon - Sauce Périgieux

Angus *Beef Filet Medallions
Truffled Potato Gratin | Trumpet Mushrooms
Carrots | Cipoline | Broccolini

Add Seared Foie Gras \$15

Magret de Canard GF

Roasted Moullard *Duck Breast
Fig Gastrique | Parsnip Purée | Roasted Pear
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

Add Cheese as an ADDITIONAL course + 16

Pavlova aux Fraises GFA

Crisp Meringue | Stewed Strawberries
Whipped White Chocolate Cheesecake
Speculoos Tuile | Strawberry Ice Cream

Gâteau au Chocolat et Praliné GF|CN

Valrhona Gianduja Mousse
Chocolate Hazelnut Dacquoise
Candied Hazelnuts | 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.