Bastille

Alexandria's Inaugural Restaurant week 2009

Available from Saturday, January 17th to Saturday, January 24th
**Menu not available on Sunday, January 18th*

Dinner prix fixe: $35

First Course

Soupe du jour

Frisee and goat cheese cromesqui, cranberries, toasted hazelnuts, shallot vinaigrette

Belgium endives and frisee salad, apple, Gruyere, walnuts, Dijon-cider vinaigrette

Duo of foie gras on brioche toasts and seasonal chutney
(Supplemental: $8)

Entrée

Grilled Branzino filet*, Balsamic-tomato-caper vinaigrette
Winter squash and sage risotto

"Coq au vin": braised chicken leg with lardons, mushrooms, onions & red wine sauce
Served with traditional pommes puree and seasonal vegetables

Pan-roasted Scottish salmon filet, Dijon-cider sauce
Green lentils ragout, seasonal vegetables

Bastille signature hanger steak, shallot cabernet sauce
Pommes frites

Winter squash and sage risotto, made with organic carnarolli rice

Cheese course

(Optional Course: Add $9)
Trio of Artisanal cheeses with house made condiments

Dessert

Valrhona Manjari chocolate Pot de crème, Crème Chantilly

Madagascar Vanilla bean crème brûlée

Warm local apple tatin, with crème fraiche sabayon

Taxes and gratuities not included. Automatic 18% gratuity charge on all parties of 5 or more

Chef / Owner Christophe Poteaux – Pastry-chef / Owner Michelle Garbee
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www.bastillerestaurant.com