



BASTILLE

Alexandria Summer Restaurant Week Celebrating the heat of summer!

Available from Monday, August 16th until Saturday, August 28th, 2010
Not served on Sundays

Three-course Dinner prix fixe: \$35.10

Optional wine pairings available \$25 per person
Taxes and gratuities not included

Beginnings

Soupe du jour

Beignet of Oysters with mignonette mayonnaise, tartare sauce

Bastille Caesar: romaine & radicchio, Parmesan and white anchovy Panacotta

Heirloom tomato & fresh mozzarella, Banyuls-olive oil vinaigrette

Salade Bastille:

Organic greens, cherry tomato, fennel, cucumbers, olive, herbes de Provence

Entrees

Grilled whole sardines, preserved lemon-anchovy vinaigrette

Garniture Nicoise of haricots verts, fingerling potatoes, tomato, peppers, olives

Pan-seared sea *scallops, sweet garlic emulsion, roasted corn risotto

Roasted Pennsylvania leg of Lamb and Merguez sausage, roasting juices
Grilled eggplant, fennel gratin

Marinated hanger steak, Cabernet Shallot sauce, Pommes frites

Organic free-range Amish chicken breast, sauce Diable, summer vegetables

Roasted Corn Risotto, made with organic carnarolli rice
Fresh heirloom tomato coulis

Cheese: Optional Course (Add \$9)

(Or \$15 with wine pairing)

Trio of Cheese with house made condiments

Desserts

Valrhona chocolate cake, Blackberries, Espresso Anglaise

Raspberry crème brûlée, Almond biscotti

Plum Financier, Plum compote, ginger sabayon

Orange Cardamom Flan, blueberries, pistachios

Trio of Artisanal cheeses, with housemade condiments
(Supplemental: \$5 or \$10 with wine pairing)