



BASTILLE MENU

SERVED JULY 14TH



\$42 per person
(Beverages, Tax & Tip Not Included)

FIRST COURSE

Terrine de Pheasant

Watermelon Salad
Heirloom Tomatoes, Candied Ginger,
Basil Julienne & Balsamic Reduction

Bibb lettuce
Granny Smith Apples, Candied Walnuts,
Roquefort & Mustard Vinaigrette

MAIN COURSE

Coq Au Vin

Steak Frite Pepper Sauce

Flounder Almondine
Baby Spinach, Lemon Butter Sauce & Fingerling Potatoes

Boeuf Bourguignon
with Pappardelle Pasta

DESSERT

Chocolate Marquise
Profiteroles
Crêpes Suzette

(One Selection Per Course)