



# Bastille

## Happy Thanksgiving

Thursday, November 22, 2012

**Dinner prix fixe: \$78**

Menu with wine pairings \$110

*All Prices inclusive of taxes (9%) and Gratuities (19%)*

### First Course

Pumpkin soup  
Crispy leek and crème Fraiche

Frisee salad, roasted mushrooms,  
60-degree egg, croutons

Terrine de Foie-gras

Organic beets & autumn mesclun,  
Goat cheese cromesqui, walnuts

### Entrees

Amish County Turkey  
Slow-cooked breast, confit leg hash with chestnut, celeriac, sweet potatoes  
Fresh cranberry gastric sauce, sauteed greens

Pan-Roasted Angus beef Filet mignon, Maytag blue cheese sauce  
Pommes puree, Brussels sprouts and royal trumpet mushrooms

Butter poached Maine Lobster, black truffle & leek risotto  
Brussels spouts leaves, Lobster demi-glace

Virginia farm Pork loin, Natural jus,  
Pommes Lyonnaises, sauteed Apples & Endives

### Cheese

(Optional course plus dessert add \$16: with wine add \$23)

Selection of domestic artisanal cheeses  
Honey, nutcracker, macerated figs and plums

### Desserts

Pumpkin cake, gingersnap ice cream, golden raisin compote, walnuts

Cranberry orange tart, vanilla ice milk, orange sauce

Caramel apple tatin, salted caramel, pecans, vanilla bean ice cream