



# Bastille

## “Reveillon de Noel” Christmas Eve Dinner

**Four-courses dinner prix fixe: \$85**

Menu with wine pairings \$129

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

### **Beginning**

Maine Lobster bisque, Crème fraiche, caviar

Terrine of Foie gras confit

Frisee, apples, spiced pecans, crispy shallots

Salad of local organic beets, blood orange  
Belgium endives, toasted walnuts, Champagne vinaigrette

### **Entrees**

“Chevreuil Rossini, sauce financiere”

Pan-seared medallions of Cervina Venison tenderloin, foie gras torchon,  
Madeira-truffle sauce, gratin Dauphinois, Royal trumpet mushrooms

“Dinde aux marrons”

Amish Turkey breast, chestnut stuffing & sausage stuffing  
Celeriac & parsnip puree, sauteed Apples & fresh cranberries, Jus natural

“Magret de Canard a l’orange”

Hudson Valley Moullard Duck breast, Grand Marnier gastric sauce  
Caramelized endives and glazed turnips

“Choucroute de l’Ocean”

Riesling poached Maine Lobster, Sea Scallops & smoked salmon  
“Choucroute minute” of cabbage, onions & apples, lobster reduction

### **Cheeses**

Goat cheese Bavarois, roasted pear,  
Pistachios, brioche, mache

Roquefort mousse Mille-Feuilles  
Frisee, apples, walnuts

### **Desserts**

“Buche de Noel”:

Hazelnut Dacquoise roulade with Valrhona chocolate mousse, cranberry

Almond brown butter cake, eggnog ice cream,  
Braised citrus and pineapple

Triple crème hazelnut Tarte,  
Banyuls red wine reduction and poached Anjou pear

Chef/owner Christophe Poteaux & Pastry chef/owner Michelle Poteaux