

Les Entrées

Escargots Provençales

Snails | Tomato | Basil Pesto Butter
Bread Crumbs
Sauvignon Blanc - Sancerre - Loire

Rillettes de Poissons GFA

Smoked Trout | Salmon | Sardine
Pickled Shallots | Giardiniera | Crostini
Chardonnay - Chablis - Bourgogne

Salade César Rustique GFA

Petite Romaine | Grana Padano | Anchovies
Rustique Croutons | Preserved Lemon Vinaigrette
Chardonnay - Chablis - Bourgogne

Salade Panzanella

Field Tomatoes | Crispy Focaccia | Basil
Feta | Pickled Shallots | Watermelon | EVO
Sherry Vinaigrette
Viognier - Pays d'Oc, Languedoc

Plats Principal

Thon Rouge "à la Niçoise" GF

Seared Yellowfin *Tuna
Grilled Ratatouille Vegetables | Haricots Verts
Olive & Caper Tapenade
Chenin Blanc - Anjou - Loire

Saumon du Pacifique GF

Pacific King *Salmon Filet
Sweet Corn & Fennel Risotto
Fresh Tomato Citrus Emulsion
Chardonnay - Macon Villages - Bourgogne

Confit de Canard aux Fruits d'Été

Duck Leg Confit | White Peach Hibiscus Gastrique
Blackberries | Pommes Persillades | Grilled Corn | Haricots Verts
Pinot Noir - Willamette Valley OR

Filet Medallions - Steak Frites GF

Trio Angus *Filet Medallions | Green Peppercorn Sauce | Pommes Frites & Arugula
Red Blend - Graves - Bordeaux

La Douceur

Assiette de Fromages GFA

Chef Selected Seasonal Cheeses
Fruit-Walnut Bread | Honey Comb | Walnuts
San Emilio - Pedro Ximénez - Spain

Coupe Pêche Melba GFA | CN

White Peach Ice Cream | Peach Conserva
Raspberries | Raspberry Coulis | Chiffon
Chantilly | Almonds
La Vie en Rosé - Demi Sec - Loire

Moelleux au Chocolat Noir

Warm Manjari Dark Chocolate Cake
Chantilly | Wild Cherry Conserva
Cocoa Nibs | Morello Cherry Ice Cream
Ruby Port Vintage - Portugal

Sorbets Maison GFA 3 Scoops

Chef's Seasonal Sorbets | Langue de Chat
Pineau des Charentes Blanc - Cognac

DC Summer Restaurant Weeks

Prix Fixe ~ 55 3-Courses

"Joie de Dîner"

Restaurant Week Menu is available for Dinner only
Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts

Choose: 1 Entrée - 1 Plats Principal - 1 La Douceur
Items marked + are available on the Prix Fixe with an additional price

Perfect Pairings

Select Your Prix Fixe Menu and Allow US to Pair each dish
Our Suggested Premium Wine
35 per person
Includes 2 glasses of wine + 1 cordial glass of dessert wine

First Bread Basket Complimentary - Additional Baskets 3 ea

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge.
Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free;
(VG or VGA) is Vegetarian or can be made Vegan. Please let your server know upon ordering.
We use many allergens in the preparation of our food and we cannot guarantee that there is no cross
contamination. If you have a serious allergy, we recommend that you call the restaurant before dining.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may
increase your risk of food borne illness.

606 N Fayette St | Alexandria VA | 703-519-3776

www.bastillerestaurant.com

