



BASTILLE

Bastille Day 2010

Available from Friday July 9th to Saturday, July 17th, 2010

Three-course Dinner prix fixe: \$35

Taxes and gratuities not included

Beginnings

Bastille Gazpacho

Chicken liver mousse, cornichons, herb salad

Farmers' market tomatoes & foccacia salad,
Cucumbers, olives, fennel

Entrees

Grilled whole sardines, preserved lemon-anchovy sauce
Garniture Nicoise of haricots verts, tomato, peppers, olives

Roasted Virginia Lamb and grilled Merguez sausage,
Eggplant puree, fennel gratin

Char grilled hanger steak, Cabernet Shallot sauce, Pommes frites

Summer vegetable Tajine and couscous

Cheese: Optional Course

(Supplemental \$9 for additional course, or \$5 in replacement of dessert course)

Trio of Cheese with house made condiments

Desserts

Traditional clafouti made with Cherries from the farmers' market

Raspberry crème brûlée, almond biscotti

Plum Financier, Plum Compote, ginger sabayon