



# BASTILLE

## **Summer Restaurant Week** **Celebrating the heat of summer!**

*Available from Tuesday, August 25<sup>th</sup> until Saturday, August 30<sup>th</sup>, 2009  
Not served on Sundays*

**Three-course Dinner prix fixe: \$35.09**  
Optional wine pairings available \$20 per person  
*Taxes and gratuities not included*

### **Beginnings**

Soupe du jour

Caesar salad with Parmegianno pana cotta and white anchovies

Calamari and rock shrimp beignets, sheep milk yogurt & harissa dip

Heirloom tomatoes and Burrata cheese, basil and oregano vinaigrette

Goat cheese cromesqui, baby arugula, fresh berries, Dijon-citrus vinaigrette

### **Entrees**

Grilled Branzino filet,  
Cherry tomato, fennel and orange ragout

Pan-seared sea scallops, anis-fennel pesto,  
Cumin-Eggplant caponata

Grilled Lamb chops and Merguez sausage, Harissa-Ras el hanout oil,  
“Couscous de Barbes” with raisins and chickpeas, summer vegetables

Vande Rose Farm all natural beef hanger steak,  
Cabernet Shallot sauce, Pommes frites

Moroccan-style Tajine of chicken: braised Amish chicken with seasonal  
vegetables, dried fruits, harissa, served over pearl couscous & garbanzo beans

Roasted Corn Risotto, made with organic carnarolli rice

### **Cheese: Optional Course**

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

Trio of Cheese with house made condiments

### **Desserts**

Valrhona chocolate truffle cake, Kirsch Cherries and crème Chantilly

Madagascar Vanilla bean crème brûlée

Vanilla bean chiffon cake, Local peaches and cream

Ginger Crème Caramel, fresh summer blueberries