

BARDOT

B R A S S E R I E

TOUR DE BARDOT SUMMER MENU

\$85 | \$120 WITH FILET | \$35 OPTIONAL WINE PAIRING

FIRST COURSE

Choice of

STEAK TARTARE*

filet, egg yolk, sauce verte

CRAB & ENDIVE

caper aioli, garlic streusel parmigiano-reggiano

ESCARGOT

classically prepared, absinthe butter, garlic,
baguette

Suggested Champagne Glass

PERRIER-JOUËT

Grand Brut, Épernay, France \$25

Wine Pairing 3oz

FRANK FAMILY VINEYARDS

Chardonnay, Napa Valley, California

MAIN COURSE

Choice of

BIG EYE TUNA AU POIVRE*

bloomsdale spinach, foraged mushrooms

ROASTED CHICKEN

mushroom bread pudding, haricots verts, sauce vin jaune

FLAT IRON STEAK FRITES*

Enhance to filet +\$35

Suggested Cocktail

MARTELL VS COGNAC SIDECAR \$19

Wine Pairing 3oz

CHATEAU DE PEZ

Bordeaux, France

DESSERT

INDIVIDUAL MACARON

Suggested Cocktail

ESPRESSO MARTINI

Absolut Vanilia Vodka,
Kahlúa Coffee Liqueur, Espresso \$18

Wine Pairing 2oz

TAYLOR FLADGATE

Tawny Port 10YR, Portugal

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.



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