

# BARDOT

B R A S S E R I E

## TOUR DE BARDOT

### FALL MENU

\$139

## FIRST COURSE

*Choice of*

*Family-style*

### BOUDIN BLANC

braised red cabbage, pomme purée, mustard jus

### GARDEN SALAD

butter lettuce, shallots, radish, creamy fine herbs dressing

### CAVIAR DEVEILED EGGS

petrossian caviar, chives

*Wine Pairing 3oz*

### DOMAINE LAROUCHE

chardonnay, 'st. martin,' chablis, france

## MAIN COURSE

*Family Style, Choose 3 proteins*

### FLOUNDER AND PEARLS

croissant-crusted flounder, parsnip purée, champagne-caviar beurre blanc

### DOUBLE CUT PORK CHOP

roasted apple, lardon, Normandy cider sauce

### SHORT RIB BOURGUIGNON

thumbelina carrots, cipollini onions, fingerling potatoes

### DUCK AU VIN

tokyo turnip, pomme purée, haricot verts, orange wine sauce

### PORTERHOUSE\*

*+\$60 Supplemental*

32 oz prime

*Wine Pairing 3oz*

### FAMILLE PERRIN 'LES SINARDS'

châteauneuf-du-pape, rhône valley, france

## DESSERT

*Family Style*

### PITHIVIER

### MINI MACARONS PER PERSON

*Wine Pairing 2oz*

### KRACHER BEERENAUSLESE

cuvée, burgenland, austria

\*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.

The background is a light beige color with faint, large-scale watercolor-style washes of orange and brown, suggesting autumn foliage. In the corners, there are detailed illustrations of autumnal elements: top-left shows blueberries on a branch with green leaves; top-right shows orange and red leaves on a branch; bottom-left shows red berries on a branch with green leaves; bottom-right shows orange berries on a branch. A thin blue line forms a rectangular border around the central text area.

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