

# *Date Night at Bas Rouge*

JANUARY 15TH, 2026

Grand Cru Kaluga Caviar Service to start \$160

## *Appetizers (choice of)*

### **BABY GEM LETTUCE**

smoked tomato jam, hazelnut romesco, buttermilk dressing

### **SALMON CRUDO**

pickled beets, togarashi mayonnaise, coral tuile

### **VICHYSSOISE**

pommes paillasson, charred leeks, bacon lardons

### **SCALLOP CEVICHE (supplement \$10)**

aji coconut milk, sweet potatoes, thai herbs

## *Entrées (choice of)*

### **PAPPARDELLE**

mushrooms, black truffle butter, parmesan

### **SALMON**

cauliflower purée, pomegranate, beurre blanc

### **BRAISED SHORT RIBS**

polenta foam, maitake-red wine jus

### **DOVER SOLE (supplement \$25)**

pommes purée, radishes, velouté meunière

## *Dessert (choice of)*

LINZERTORTE · GÂTEAU AU CHOCOLAT · TRIO OF ICE CREAM & SORBET

Three-course menu includes half bottle of red, white, or sparkling wine for the table

\$170 per couple (exclusive of taxes and gratuities)

*Date Night will run Thursdays through March 27th, excluding February 12th*

Bas Rouge is committed to responsible sourcing of ingredients and sustainable practices.

\*Consumption of raw or uncooked meats may increase the risk of foodborne illness