

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

VICHYSOISE

pommes paillason, 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