

# *Date Night at Bas Rouge*

JANUARY 29TH, 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 paillasson, charred leeks, bacon lardons

### OYSTERS (supplement \$10)

sesame-sambal mignonette, cucumber, celery

## *Entrées (choice of)*

### PAPPARDELLE

mushrooms, black truffle butter, parmesan

### SALMON

cauliflower purée, pomegranate, beurre blanc

### BRAISED SHORT RIBS

polenta foam, maitake-red wine jus

### WHOLE ROASTED CHICKEN FOR TWO (supplement \$30)

winter vegetables, roasted potatoes, gravy

## *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