



Bas Rouge

DATE NIGHT

APRIL 18TH, 2024

Appetizer

SALMON TARTARE

feuille de brick, sesame & ginger oil

ENGLISH PEA AND MINT SOUP

whipped crème fraîche, brioche croutons

CAESAR TARTINE

focaccia, 32-month prosciutto, black truffle

Entrée

BRANZINO

spicy tomato, patatas bravas

CRISPY GNOCCHI

mushroom ragout, green asparagus & peas, parmesan foam

BONELESS PORK CHOP

pomme paillasson, asparagus, chimichurri

Dessert

SELECTION OF CAKE

SELECTION OF ICE CREAM OR SORBET

Includes half bottle of Champagne, red, or white wine

Date Night \$150 per couple