



La Bastide

by Andrea Calstier



With an innovative, carefully conceived culinary approach and a strong sense of hospitality, Chef Andrea Calstier and General Manager Elena Oliver, husband and wife team, have created a unique venue reflecting their upbringing in Marseille and their love for the French Gastronomic Meal.

La Bastide by Andrea Calstier features an elegant and modern tasting menu celebrating seasonality and terroir.

FOUR COURSE MENU - 195

WINE PAIRING - 105

CHEESE COURSE

THREE - 30

WINE PAIRING - 30

L'APÉRO

Seasonal selection of canapés

AMUSE-BOUILLE

Bouillabaisse Quintessence



VERTICAL BAY MAINE SEA SCALLOP

Sunchoke - Sauce XO

Tedorigawa, Daiginjo Yamahai «Chrysanthemum Meadow», Ishikawa

OR

CHAMPIGNON

Wild Mushrooms - Brown butter sabayon - Laminated Brioche

Fresh Alba White Truffles +\$95

Salwey, Chardonnay «Oberrotweil», Baden 2020

ATLANTIC HALIBUT

Cranberry beans - Royal Daurenki caviar - Razor clams

Domaine du Closel, Savennières «Les Caillardières», Loire Valley 2022

OR

MILLBROOK VENISON

Salsify - Chestnut - Huckleberry

Domaine du Vieux Télégraphe, Châteauneuf-du-Pape, «Télégramme», Rhône Valley 2022

FROMAGE

Selection of French and local artisan cheeses served tableside

Domaine Rolet, Vin Jaune, Arbois 2017

PRE-DESSERT

Sudachi - Kosho - Peanut - Gin

HONEYCRISP APPLE

Pine nuts - Sage - Beignets

Royal Tokaji, Aszú «5 Puttonyos», Tokaji 2018

Château d'Yquem, 1er Cru Classé Supérieur, Sauternes 2019 en 3L +\$55

OR

ANDOA NOIRE GRAND CRU CHOCOLATE

Fresh Hudson Valley goat cheese - Domaine de Trevallon olive oil

Mas Amiel, Maury 30 ans, Roussillon en Dame-jeanne