



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

Mas Julien, Languedoc Rose 2024



AKA EBI

Avocado - Rhubarb - Yuzu kosho

Unterlind, Riesling «Trittenheimer Apoteke» Kabinett, Mosel 2023

OR

PROVENCE WHITE ASPARAGUS

Seaweed pistou - Royal Daurenki caviar - Sorrento lemon sabayon - Lardo

Zarate, Albarino «Balado», Rias Baixas 2019 en magnum

NEW ENGLAND HAKE

English Peas - Razor clams - Squid

Wentworth Vineyards, Chardonnay «Nash Mill» Anderson Valley 2021 en magnum

OR

NIMAN RANCH LAMB

Alliums - Morels - Lamb jus

Melville, Syrah «Donna's Block», Sta. Rita Hills 2022

FROMAGE

Selection of French and local artisan cheeses served tableside

Domaine Ostertag, Pinot Gris «Fronholz» Alsace 2020

PRE-DESSERT

Kiwi - Charteuse - Dill - Thai basil

HARRY'S BERRIES STRAWBERRY

Strawberry - Almond - Orange blossom

Renardat Fâche, Cerdon de Bugey, Savoie 2024-2025

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