



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 / FIVE - 45

WINE PAIRING - 25

L'APÉRO

Seasonal selection of canapés

AMUSE-BOUILLE

Bouillabaisse Quintessance



SALADE VERTE

Norwich Meadow Farm celtuce - Grilled romaine - Sorrento lemon sabayon - Wild Za'atar vinaigrette

Giachino, Giac' Bulles, Savoie 2021

OR

MONTAUK RED PRAWN

Heirloom tomato - Chili - Sauce Coraline

Château Le Puy, Rose-Marie, Vin de France en magnum 2024

ATLANTIC HALIBUT

Soupe au pistou - Razor clams - Royal Osetra caviar

Clos Larrouyat, Jurançon «Météore», South West 2021

OR

NIMAN RANCH LAMB

Artichoke - Smoked eggplant - Pea au jus

Frank Balthazar, Cornas «Casimir Balthazar», Rhône Valley 2022

FROMAGE

Selection of French and local artisan cheeses served tableside

Domaine Rolet, Vin Juane, Arbois 2017

PRE-DESSERT

Lavender - Almond - Yuzu

FROG HOLLOW FARM APRICOT

Pine nuts - Elderflower

Domaine Huet, Vouvray «Le Haut-Lieu» Moelleux 1er Trie, Loire Valley 2020

Château d'Yquem, 1er Cru Classé Supérieur, Sauternes 2022 +\$45

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