

BARDOT

BRASSERIE

\$75 PER PERSON

Excludes taxes & gratuity

FIRST COURSE

CHOICE OF

BUTTER LETTUCE SALAD

shallots, radish
creamy fines herbes dressing

FRENCH ONION SOUP

aged gruyère, baguette crouton
add black truffle +9

STEAMED MUSSELS

white wine, butter, shallots, garlic, tomato, duck fat fries
+\$19 PER PERSON

SECOND COURSE

CHOICE OF

FLOUNDER & PEARLS

croissant-crustéd flounder
champagne beurre blanc

BRAISED SHORT RIBS

red wine jus, whipped potatoes
petite root vegetable

STEAK FRITES*

black angus filet, butter-poached
herbed duck fat fries, bordelaise

+\$19 PER PERSON

DESSERT COURSE

FOR THE TABLE

CHOCOLATE MACARON

french almond cookie, gianduja chocolate mousse

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.