

# Virginia Wine Dinner

## Wine in the Shenandoah Valley

Thursday, October 24<sup>th</sup> 2024

\$119 per person ++ | Six Courses & Six Wines  
In Partnership with Williams Corner Wines

### *L'Apero*

**Rosemary Buttered Popcorn** GF

Spritz, Rosemont Capitoline Vermouth | La Crosse VA

### *Premier*

**Broiled Virginia \*Oysters**

Lemon | Bread Crumbs | Parsley | Butter

Glen Manor, Vin Blanc 2002 | Front Royal VA

### *Deuxième*

**Butternut Squash Gnocchi**

Browned Butter Sage | Lemon | Ricotta Crema

Blenheim, Grüner Veltliner 2021 | Charlottesville VA

### *Troisième*

**Duck Pâté** CN

Chicken | Pork | Duck | Foie Gras | Pistachio

Fruit Chutney | Grilled Rustic Bread

Domaine Finot, Petit Verdot Rosé, Turk Mountain Vineyards 2022 | Crozet VA

### *Quatrième*

**\*Lamb "Steak au Poivre"**

Creamy Polenta | Roasted Carrots | Mushrooms | Baby Onions

Domaine Finot, Cabernet Franc, Turk Mountain Vineyards 2021 | Crozet VA

### *Cinquième*

**Gorgonzola Dolce**

Plum Mostarda | Fruit \*Nut Bread | Micro Arugula

Rosemont, Syrah 2022 | La Crosse VA



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Items marked GF are items that are Gluten Free; CN are items that contain nuts.

\*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

This menu is subject to change based on availability of products.

We will not be able to accommodate allergens.