

"No amount of physical contact could match the healing powers of a well made cocktail." — David Sedaris

The Bar at Bastille Presents.....

May the Twenty Fourth be with You

Thursday, May 24th | 6:30pm

\$95 Per Person ++

Four Courses + Four Cocktails

PREMIER

Shrimp Biegnetts | Tartare Sauce | Lime

"Your Eyes Can Deceive You"

Gin | Green Apple Oleo | Lime | Sauvignon Blanc | Bubbles

DEUXIÈME

Seared Scallops | Pickled Mango | Espellette Emulsion GF

"Laugh it Up Fuzzball!!"

Anejo Tequila | Horchata | Pineapple & Espellette Pearls

TROISIÈME

Quail a L'Orange | Wild Rice | Roasted Fennel GF

"Luke - I am your Father"

Jack Daniel's | Green Chartreuse | Vermouth | Luxardo

Bitters | Orange Chicory Foam

QUATRIÈME

Chef Michelle's Mignardise

"Do. Do Not - Try Not! There is No Try"

Blanco Rum | Matcha | Evaporated Milk | Pandan



Items marked GF | GFA are items that are Gluten Free or Gluten Free Available.

*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.

Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies | \$95 per person fee will be charged to the card on file.

This is the only menu being featured

We will not be able to accommodate allergens | This is a formal seated event