

# Virginia Harvest Dinner

w/ Forrest Pritchard Owner of Smith Meadow Farm  
Farm-to Table Five-Course Menu with VA Wines \$129 ++  
Thursday, October 10, 2024 | 6:30pm

## APERITIF

### *Beef Tartare*

Crispy Capers | Aioli | Baguette Crostini  
Veritas Sparkling Rosé, Monticello (Chardonnay/Cab. Franc)

## PREMIER

### *Le Cochon* GF

Green Lentil Soup | Crispy Pork Belly | Rosemary Pork Sausage  
Domaine Finot, Turk Mountain Vineyard, Malbec 2023

## DEUXIÈME

### *Le Poulet aux Olives* GF

Classic Roasted Chicken | Thyme | Lemons | Olives  
Roasted Fennel & Wild Mushrooms  
Blenheim Vineyard, Roussanne 2021

## TROISIÈME

### *Le Boeuf* GF

Angus Beef Pot Roast  
Celeriac Purée | Carrots & Cipollini Onions  
Midland Mount Airy, Blau-Franc-Ish 2022

## QUATRIÈME

### *L'Agneau* GF

Leg of Lamb | Red Wine Sauce  
Ratatouille Vegetables  
Glen Manor, Cabernet Sauvignon 2022

## CINQUIÈME

### *Buttermilk Pie*

White Star - Veritas, Vidal Blanc



Bastille Brasserie & Bar

Items marked GF or GFA are items that are Gluten Free or can be modified to be Gluten Free.

\*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 | \$119 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

Additional glasses of wine are available for purchase during the dinner | Special Bottle Pricing of Wines will be available to order after the dinner