

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

The Bar at Bastille Presents.....

L'Exotique Dinner
Thursday, June 29th | 6:30pm
\$95 Per Person ++
Four Courses + Four Cocktails

PREMIER

Rockfish Ceviche | Herbs | Citrus | Prickly Pear GF
"A Prick with Imagination"

Murlarkey Imagination Gin | Prickly Pears | Lime | Strawberry-Blac Pepper

DEUXIÈME

Asian Frog's Legs | Thai Chili Sauce | Scallions GF
"No Nuts for You"

Murlarkey Smokehouse Coconut Whiskey | Cashew Apple | Mint | Lime | Bubbles

TROISIÈME

Tamarind Glazed Pork Belly | Black Sesame Rice | Carrots | Napa Cabbage GF
"Out of Odor"

Murlarkey Smokehouse | Cheese Washed | Durian Vermouth | Honey | Bitters

QUATRIÈME

Banana Frangipane Tart | Coconut Sorbet | Roasted Pineapple
"Halo from Manila"

Murlarkey Banana Whiskey | Ube | Evaporated Milk | Caramelized Bananas & Pineapples



In Collaboration with the Following
Murlarkey Distilled Spirits Virginia



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