



All for Mom



Women Wine Makers & their children
with Margaret Perry of Williams Corner Wines
Thursday, May 15, 2025 | 6:30pm | \$110 pp ++
Six Wines | Amuse & Five Courses

Amuse Bouche

Tartine de Mousse de Foie de Volaille

Chicken Liver Mousse Crostini | Micro Herbs
Kir Royal au Cassis | Catherine et Michel Langlois (FR)

PREMIER

Huîtres Fraîches GF

White Stone *Oysters | Mignonette | Chives
Chateau de Coing de St Fiacre, Muscadet 2018 (FR)

DEUXIÈME

Légumes Printaniers en Salade GF

Asparagus | Sweet peas | Carrots | Turnips | Beets
Arugula | Sherry Vinaigrette
Birichino - Yount Mill Vineyard, Semillon Old Vine Napa 2020 (US)

TROISIÈME

Faux-Filet au Poivre GF

Prime Strip Loin Steak "au Poivre"
Gratin Dauphinois | Spinach | Mushrooms | Carrots
Cascina Delle Rose "Langhe", Nebbiolo 2022 (IT)

QUATRIÈME

Saint-Félicien

Creamy Cow's Milk Cheese (Dauphiné) | Grilled Rustique
Beaujolais Onion Compote
Chateau Cambon, Brouilly 2023 (FR)

FINALE

Crème de Mûre et Glace Vanille

Blackberry Cordial | Housemade Vanilla Ice Cream
Catherine et Michel Langlois (FR)



Bastille Brasserie & Bar
CAFÉ • APÉRITIFS • PATIO • BAR À VINS

606 N Fayette St - Alexandria VA 22314 (703) 519-3776
www.bastillerestaurant.com

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 | \$110 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