

'Here's to alcohol, the rose colored glasses of life.' — F. Scott Fitzgerald

## The Bar at Bastille Presents.....

The Art of a Woman Dinner  
Thursday, March 23rd | 6:30pm  
\$95 Per Person ++

Four Courses + 4 Cocktails

### PREMIER

Fried Oyster | Yuzu Mayo | Micro Greens  
"Lady with the Lamp" - Florence Nightingale

Kaffir Lime & Olive Catoctin Creek Watershed Gin | Lemon | Herb Syrup  
Bitters | Bubbles

### DEUXIÈME

Goat Cheese | Beets | Pickled Cherries | Baby Lettuces | Pine Nuts GF  
"Radioactive" - Marie Curie

Catoctin Creek Roundstone Rye | Buttermilk | Sweet Spices | Lemon  
Cherry Oleo | Smoke

### TROISIÈME

Halibut | Coconut Lemongrass | Steamed Rice | Lime | Greens | Chili Oil GF  
"To the Horizon" - Amelia Earhart

Lemongrass & Lime Catoctin Creek Distiller's Edition Rye | Coconut | Cappelletti  
Cointreau | Vermouth | Sea Salt Air

### QUATRIÈME

Valrhona Chocolate Frangipane | Espresso Crème Chantilly | Almond Praline  
Crushed Espresso Beans | Chocolate Sticks

"Sip for Thought" - Becky Harris

Catoctin Creek 1757 Brandy | Amaro | Coffee | Amaretto | Bitters



In Collaboration with the Following  
John Shope - Catoctin Creek Distillery



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