



Join us for
TASTE OF VIRGINIA

TUESDAY SEPTEMBER 25, BEGINNING AT 6:30 PM

AMUSE BOUCHE

BUTTERNUT SQUASH SOUP
apple compote, pumpkin seed oil

MILK PUNCH - murlarkey divine clarity vodka, cardamom, orange, lemon

FIRST COURSE

VIRGINIA OYSTER TRIO
prosciutto, garlic aioli, basil | uni, truffle crumb, calamansi ponzu | bacon jam, crispy shallots
OPTIMAL SHANDY - belle isle honey-habanero moonshine, ginger, honey, port city optimal wit

SECOND COURSE

SEARED VIRGINIA GOLDEN TILE
sweet potato-chorizo hash, swiss chard, gremolata, fish sauce romesco
CHAMPAGNE COCKTAIL - catoctin creek quarter branch apple brandy, sparkling wine, bitters, sugar cube

THIRD COURSE

HANGER STEAK - SEVEN HILLS BEEF, SHENANDOAH, VA
boursin potato mash, romanesco, piquillo pepper, chimichuri
MURLARKEY COLLINS - murlarkey imagination, shishito pepper, lime, chimichurri salt rim

FOURTH COURSE

LAMB & BARLEY STEW
barley, root vegetables, rosemary, fried leeks
CATOCTIN SOUR - catoctin creek roundstone rye, egg white froth, breaux cabernet franc, lemon

DESSERT

PISTACHIO PANNA COTTA
cherry preserve, maple crunch
CELLO SPARKLER - belle isle overproof moonshine, lemon, cherry, prosecco

**\$75 PER PERSON
ALL INCLUSIVE**

Space is limited

**FOR RESERVATIONS
CALL 703-837-9117**

*Online reservations are not available
for this event.*