

Dry *with a Splash of Sassy!*

A Mindful Cocktail Dinner

Thursday, January 12, 2023 | 6:30pm | \$95 ++ per person

Four Courses + Four Non-Alcoholic Libations

+ 11% tax & 20% gratuity | seating is limited to 24 attendees | credit cards required for booking



PREMIER

"Beets Me!"

Tenneyson Black Ginger | Beet-Orange Shrub | Jacob's Bittersweet Aperitif | Bubbles

Beet Orange Salade | Sherry | Ricotta GF

DEUXIEME

"Well, It's Not a Stew"

Butternut Squash | Rice Water | Maple | Lemon | Balsamic

Squash Velouté | Balsamic | Pepitas | Corn Bread with Maple Butter GF

TROISIEME

"Truffle Bone-Aparte"

Pathfinder Hemp & Root | Bone Broth | Truffles | Jacob's Amaro & Bitters

Braised Shortribs | Sautéed Greens | Gnocchi GF

QUATRIEME

"The Sober Spirit of Christmas"

Jacob's Rum | Dried Fruit Syrup | Vanilla | Cream

Golden Pound Cake | Vanilla Crème Anglaise | Spiced Poached Golden Fruits

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Items marked GF 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 | \$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