Burns Night Supper

Thig còmhla rinn...

Join us in our annual birthday celebration of the famous bard, Robert Burns.

Lirst Course: Cullen Skink

H Creamy Smoked Baddock Chowder with Smoked salmon canape

Second Course:

Craditional Baggis

Daggis with Neeps and Catties

Third Course:

filet Mignon

Served in a Whiskey sauce served with Rumbledthumps and warm greens with apples and lardons

Lourch Course:

Milsean:

Cipsy Laird (Scottish Crifle) Scottish Cablet



\$100 per person, plus tax & gratuity +\$20 for wine pairing with courses Reservations Required

"Call (540) 338-8300 to make reservations"



January 27th 6 PM

We will welcome you with a "Rabbie Burns" cockeail. We will revel in the live encercainment of The Bluemont Celtric Trio as we dine and frink! Be whisked away to a Celtric land and join us for this extremely unique experience.

