

Burke Manor BASTILLE DAY 2020 CELEBRATION

Come alone or with friends and revisit the rural and unaltered French conviviality to enjoy our Annual Amazing Bastille Day Dinner Tuesday July 14th And/Or our Bastille Cooking Class on Wednesday July 15th. (space is very limited for both)

Tuesday, July 14th

Dinner Festivities begin 7pm

The Burke Manor will be pairing our delicious meal with 2 different grapes of the Maison Nicolas House: Chardonnay & Cabernet Sauvignon.

Amuse Bouche

Welcome cocktail

Tomato and Cucumber Gazpacho

Refreshing start to a summer meal

Old World Goat Cheese

Goat cheese medallion, lightly gratiné to golden brown on a crostini, set atop a mixed green salad with poached pears, candied pecans and fresh grapes tossed in a sweet and sour dressing

Homemade Granité

Infused lemon and thyme sorbet

Provençal Coq au Vin

All natural, free range boneless chicken, slowly braised in red wine, mushroom and lardon reduced braising liquid served with creamy potato au gratin

Crème Brulee

Our Madagascar vanilla custard topped with a texturally contrasting layer of caramelized sugar

\$80.00 plus tax & gratuity

Wednesday, July 15th

Classic Cooking Class 12:00pm – 2:00pm

Learn the secrets of Chef Lil's Provençal Coq au Vin & Crème Brulee

A little wine, recipes and tastings to go along with the class of course.

Perfect way to end the Bastille celebration.

\$45++ plus tax and gratuity

Make it a getaway package: Early check in to enjoy the pool, Bastille Dinner, Overnight stay in one of our luxury rooms, full breakfast and then enjoy the Cooking Class on Wednesday

\$475 standard \$565 suite inclusive of taxes and gratuities

