



Confrérie de la Chaîne des Rôtisseurs
Greater Washington, DC Bailliage
Judith Mazza, Bailli

FALL FEAST

The Restaurant at
Patowmack Farm

Sunday, October 27, 2019

42461 Lovettsville Road
Lovettsville, VA 20180, overlooking the Potomac near Point of Rock, MD
540-822-9017

We once again travel to the Virginia countryside for a look at harvest time. we will again be at the Restaurant at Patowmack Farm on a crisp Sunday afternoon. Set on a hill in northern Loudoun County with beautiful views of the Potomac, the votive lit restaurant is located in an elegant greenhouse and features organic ingredients from the 40-acre farm. For those locavores who have wanted to try the “über-local” cuisine of Noma in Copenhagen, this is the closest we have in the DC area, with some ingredients foraged from the still-wild parts of the farm.

Chef Tarver King has cooked in the kitchens of Le Bec Fin of Philadelphia, the Inn at Little Washington, the French Laundry and the Fat Duck. He has been named “Grand Chef” by Relais & Château and recognized by Mobile and AAA, receiving 5 star and 5 diamond ratings!

***4 pm: Sparkling Reception with passed hors d’oeuvres
followed by dinner***

Casual attire with decorations

Complimentary parking

Registration Deadline is October 21 or until sold out

DC Chaîne members¹, reserve and pay online at <http://lachainedc.com> after your member login, or for those who are not members of La Chaîne DC, please call Judy Mazza at 301-469-0352 to make your reservation over the phone using your credit card. This is the best method to avoid being shut out of our events. Reservations for *The Restaurant at Patowmack Farms* must be made no later than October 21, 2019.

DC Chaîne Member _____	\$250
DC Chaîne Member’s first guest _____	\$250
Additional guest(s) _____	\$275 ²

¹ By way of participating in a Chaîne activity, members and guests implicitly grant permission and hold harmless the Chaîne to use their likeness and the likeness of their guests in photographs in all its publications and any and all other media, without compensation

² Please note that all attendees other than the DC Chaîne Member and his or her first guest must pay the guest price, even if they are Chaîne members of another Bailliage. This is because the local dues of the DC Chaîne are typically used to subsidize the costs of the wine and overhead for events, resulting in a lower charge for DC Chaîne members. If you have any questions about how much to pay for an event, please contact Bailli Judy Mazza (Bailli@laChaineDC.com) at 301-469-0352 or Argentier David Burka at 202-232-2301 (Argentier@laChaineDC.com)