

A Romantic Valentine Getaway

The Lafayette Inn in Stanardsville, Virginia

www.thelafayette.com



We often spend a “discovery weekend” visiting wineries and nearby attractions in an area where we have not ventured before. On a Sunday afternoon at the end of a mid-November excursion, we arrived at the historic **LaFayette Inn** in Stanardsville just in time for the **Chef Tasting Dinner**.



Dining Room at the Inn

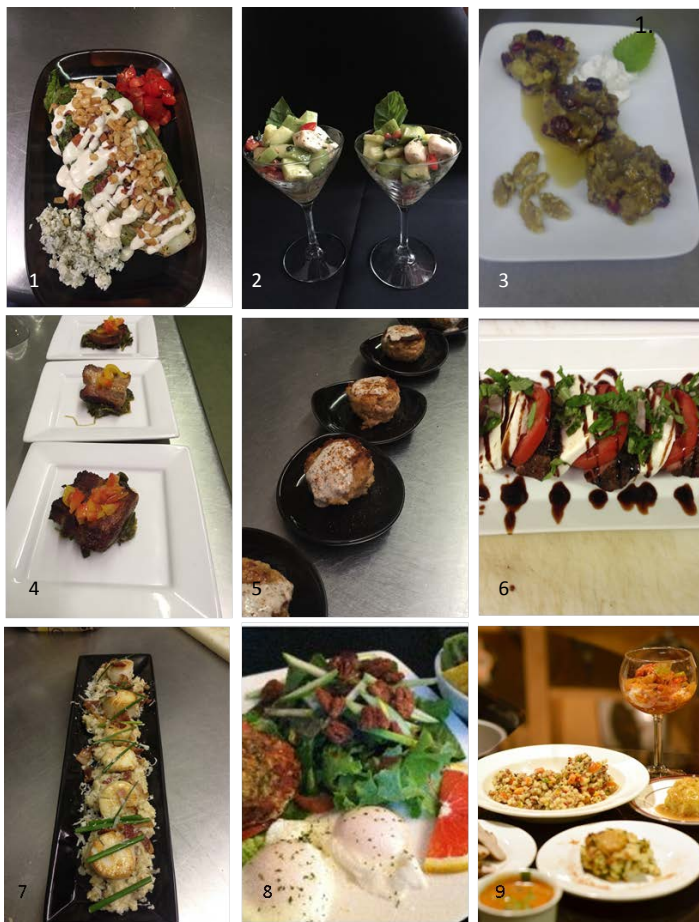


Alan Pyles

An extraordinary culinary experience from the first appetizer through dessert, dinner features a total of ten courses (yes, ten!). Each is paired with Virginia wine from the Inn’s extensive selections. Dinner is personally prepared by Alan Pyles, owner, innkeeper and chef extraordinaire. He is assisted by an experienced professional and very personable staff. Throughout the evening, Alan offers an entertaining commentary about each course and each wine.

The Chef Tasting Dinner is offered on Thursday and Sunday evenings with reservations. It is extremely popular and perfect as a romantic evening for two, and it’s special for proposals and anniversaries, among other occasions. After 10 wine pairings, an overnight stay at the Inn is highly recommended, otherwise guests should make designated driver arrangements.

The Lafayette Inn has an interesting history. Since 1840 it has served at times as a hotel, restaurant, saloon, boarding house and a hospital during the Civil War. More recently it was home of the first Stanardsville telephone exchange and newspaper. Alan and Kaye Pyles retired to the area several years ago and purchased the Inn, preserving its traditions while adding enhancements to suit the interest of today’s travelers. Guests select from six unique suites, each with a private entrance. Four have seasonal gas furnaces, and all are furnished with antiques.



1 Grilled Romaine with Bleu Cheese, Tomatoes and Roasted Corn and Buttermilk Ranch Drizzle

2 Cucumber, Mozzarella and Tomato "Martini" with a Champagne Vinaigrette Drizzle

3 Bread Pudding with Bing Cherries and Walnuts over Whiskey Sauce

4 Pan Fried Pork Belly Amuse over Southern Collard Greens and topped with Pickled Peppers.

5 Salmon Croquettes with Seafood Aioli (Amuse)

6 Steak Caprese- Grilled Flat Iron Steak with fresh Mozzarella, Garden Tomatoes and Fresh Basil topped with Balsamic Glaze

7 Seared Scallops with Mushroom and Onion Risotto topped with Chopped Bacon and Scallion Stalks

8 Brunch- Jumbo Crab Cake with a side of "As you like them" Eggs (over easy pictured) with a seasonal side

9 From The LaFayette Inn Cooking Class
Tomato Basil Soup with chopped fresh Basil
Jumbo Crab Cake with Old Bay Remoulade
(Barely in the photo)- Pork Flat Iron
Multi Grain Couscous
Bread Pudding with Whiskey Sauce
Shrimp and Stone Ground Grits with our Southern Comfort
BBQ sauce

Now a fine Bed and Breakfast, the LaFayette has a reputation for its hospitality and fine dining. The tavern features specially selected wine flights and signature martinis. The dining room, open for lunch and dinner, features entrees with a southern focus. Sunday brunch attracts locals and travelers.

Sunsets over the mountains are spectacular. Before dinner, guests can gather on the second story porch, sip a glass of wine and admire the view. May through October the deck is the setting for happy hour with live music.

The LaFayette Inn is an "in demand" location for weddings and other special occasions. In addition to the dining room, there are two private meeting rooms and a small private dining area perfect for a romantic dinner for two.

The Lafayette Inn
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