

S e p t e m b e r 8 , 2 0 2 6

H E R I T A G E D I N N E R S E R I E S

M E N U

Appalachian Roots 5



F i r s t

red wine braised short rib | torched pomme
purée | crispy leeks | jus

S e c o n d

japanese inspired salad
shredded carrot | cabbage | daikon radish | snap
peas | miso orange vinaigrette | crisped wagyu
jerky

T h i r d

new york strip | potato pavé | charred leeks |
wagyu marrow butter

F o u r t h

merc farms fig tart | honey | pistachio

\$105

F E A T U R I N G B A C K C R E E K W A G Y U

C H I E F C U L I N A R I A N C O R B I N R A M E Y
S O U S C H E F S M I T C H G O R H A M & D A V I D L Y N N

For reservations please visit draperisfordreamers.com or call 540.994.5659

BACK CREEK WAGYU

about

Back Creek Wagyu is a family-owned farm dedicated to becoming Virginia's premier full-blood Wagyu breeder. Nestled on the historic Belle-Hampton Farm, the operation is committed to raising healthy, happy cattle without the use of hormones or steroids. The herd grazes freely on expansive, pesticide-free pastures nourished by the farm's abundant natural spring water.

For more than 250 years, Belle-Hampton Farm has been home to generations of exceptional cattle raising. Located in the rolling countryside of Southwest Virginia, the farm's rich pastures and temperate climate provide the ideal environment for producing premium Wagyu beef.

By combining generations of agricultural heritage with a commitment to responsible stewardship and animal welfare, Back Creek Wagyu proudly produces exceptional beef known for its outstanding quality, flavor, and marbling.

HERITAGE DINNER SERIES