



# Graduation Packages

## FAMILY STYLE LUNCH

\$55 per person

### • FIRST COURSE •

Bagatelle Salad

*butterhead lettuce, fresh garden herbs, parmesan cheese, dijon mustard vinaigrette*

Roasted Baby Beets

*buttermilk vinaigrette, goat cheese mousse, pistachio brittle*

Tuna Tartare

*yellowfin tuna tartar, avocado, lime soy vinaigrette, taro chip*

### • MAIN COURSE •

Poulet Rôti Entier à la Truffe

*whole farm-raised truffled chicken, country style potatoes, caramelized cipollini, button mushrooms, thyme chicken jus*

Scottish Salmon

*charred market greens, warm tomato vinaigrette*

Gnocchi Truffés à la Parisienne

*homemade Parisian gnocchi, black truffle sauce, aged parmesan cheese*

### • DESSERT •

Crème Brulee

*French crème brûlée - salted chocolate cookies*

Chocolate Mousse

*72% dark chocolate mousse - toasted pecans - chocolate biscuit*

### • \*ADD ONS •

Grad décor, Mega Sundae and Bagatelle hat - \$150 additional

Glass of Bubbly for Toast - \$15 per person

\*Valid Monday through Friday • Available days dependent on party size