



Graduation Packages

FAMILY STYLE DINNER

\$75 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

Frisee Salad

bacon lardon, farm egg, banyuls vinaigrette

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

Le Steak au Poivre

12oz black angus NY strip, cognac peppercorn sauce, french fries

• 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