BACCHUS

A BARTOLOTTA RESTAURANT

PRIVATE DINING MENU

Executive Chef Brent Davis
Sous Chef Kevin Surprenant
Sous Chef Stephen Arcuri

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PASSED HORS D'OEUVRES

Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4 to 5 pieces per person.

For Friday or Saturday events, groups of 16 or more are required to provide guest counts and selections seven business days priorto the reservation. Host is to provide place cards indicating the selections.

CHILLED

AVOCADO CRAB SALAD 46
Endive, shallot, celery, citrus aioli

SALMON LOX CANAPE 42
Everything Bagel chip, scallion cream cheese, dill, smoked salmon roe

ENGLISH CUCUMBER TARTELETTE 36
Minus 8 Vinegar-marinated cucumber, dill crème fraîche, preserved lemon (v)

AGED BALSAMIC FIG GOUGERE 38
LaClare chevre, microgreens (v)

STRAUSS VEAL TARTARE 48
Horseradish aioli, cured egg yolk, capers, shallots, baguette crostini

ROYAL SEVRUGA CAVIAR MKT
Blini, whipped cauliflower cream, pickled shallot

BAKED BRIE 38
Puff pastry, port macerated cherry, smoked sea salt (v)

SPECK-WRAPPED DATE 40
Saba-marinated date stuffed with feta

YELLOWFIN TUNA TARTARE 46
Sesame-soy vinaigrette, wasabi tobiko caviar, tapioca cracker, sesame aioli (gf)

WARM

BELL & EVANS CHICKEN SAMOSA 48
Potato, pea, carrot, garam masala, mint yogurt

GRILLED WAGYU STEAK TOSTADA 60
Mini corn tortilla, pico de gallo, cilantro (gf)

KOREAN BBQ PORK MEATBALLS 42
Gochujang sauce, scallions

ROASTED MUSHROOM TARTLETS 36
Fontina fonduta, fine herbs

HONEY CORNBREAD CANAPES 48
Smoked pork shoulder, tabasco aioli, chive

PETITE WAGYU BURGER SLIDERS 72
Bacchus special sauce, house pickles, and toasted gougère bun

ROYAL OSSETRA CAVIAR MKT
Crispy potato "rosti", crème fraîche, chive

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required one week prior to the scheduled event. Prices do not include service charge nor tax and are subject to change. A 2.5% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

**In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk. For further information, please contact your physician or public health department.*

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STATIONARY HORS D'OEUVRES

CHEESE BOARD

Local artisan cheeses accompanied with
marcona almonds, fruit preserve, and raw honey
$13 per person

CHARCUTERIE

Imported meats accompanied with
marinated Italian olives, Dijon mustard, and cornichons
$14 per person

FIRST COURSE

Please select one option.

VADOUVAN CURRY SQUASH BISQUE — 16

Roasted acorn squash, fried leeks, Fuji apple (v)

100 ACRE FARMS SALAD — 15

Cherry tomato, carrot, radish, onion, fennel,
sherry balsamic vinaigrette (gf)(df)(v)

CAESAR SALAD — 14

Romaine, Rocket Baby garlic croutons,
Caesar dressing, SarVecchio parmesan
[add anchovies $1/per person upcharge](v)

POACHED APPLE SALAD — 16

Hundred Acre's greens, fresh shaved apples,
pomegranate, Blakesville Brebis, pepita granola,
brown butter maple vinaigrette (v)

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STANDARD ENTRÉES

Please select up to two options, plus a Vegetarian option.
Please note, all steaks are cooked medium-rare to medium

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FILET MIGNON 64
Syrah wine sauce, Yukon Gold potato mousseline, roasted Brussels sprouts, cipollini onions (Add lump crab & béarnaise for $15 supplement)(gf)

BEEF SHORT RIB 44
Cabernet-braised, Yukon Gold potato mousseline, roasted Brussels sprouts, cipollini onions (gf)

DUROC PORK CHOP 44
Smoked potato, braised cippolini onion, seasonal vegetables, brown sugar pork jus (gf) (df)

ORGANIC CHICKEN 36
Roasted root vegetables, buttered red gem potatoes, lacinato kale, herbed chicken jus

SOY-GLAZED SALMON 42
Ginger basmati rice, seaweed salad, smoked shoyu fumet, sesame crunch (gf)

PAN-SEARED SCALLOPS 50
Pomme frites, roasted carrot purée, seasonal vegetables, citrus beurre blanc (gf) (Counts required in advance)

SEASONAL VEGETARIAN RISOTTO 32
(gf)(v)

COMBINATION PLATES

Select one option for all guests.
Vegetarian option available.

FILET MIGNON AND GRILLED SHRIMP 68
6 oz filet, three Gulf shrimp, seasonal vegetables, Yukon Gold potato purée, bearnaise sauce (gf)

FILET MIGNON AND SAUTÉED SCALLOPS 76
6 oz filet, pan-seared scallops, seasonal vegetables, Yukon Gold potato purée, bearnaise sauce (gf)

FILET MIGNON AND MAINE LOBSTER 84
6 oz filet, 4 oz Maine lobster tail, seasonal vegetables, Yukon potato purée, bearnaise sauce (gf)

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CHILDREN'S ENTRÉES

For children 12 years old and younger.
Select one entrée. All entrées include a fresh fruit cup.

BUTTERED NOODLES	12
ALFREDO PASTA	16
MARINARA PASTA	15
CHICKEN FINGERS *French fries*	17
PETITE FILET *Mashed potatoes*	22

DESSERTS

Select one option.

MOLTEN HAZELNUT CAKE *Chocolate hazelnut cake, hazelnut ice cream, vanilla anglaise*	15
CITRUS TART *Sable crust, lemon curd, white chocolate Chantilly, fresh citrus*	15
SEASONAL FRUIT MOUSSE	15
SEASONAL CHEESECAKE	15
TRIO OF SORBETS *Daily selection (gf)*	15

SWEETS TABLE

Prices are charged per dozen. Minimum order of two dozen each required.
Recommended 4 to 5 pieces per person.

SEASONAL TARTS	30	CREAM PUFFS	30
CHOCOLATE TARTS	30	ASSORTED MACAROONS	36
COOKIE TRIO *Assorted seasonal cookies*	30	*Cake cutting fee*	*$2.50/per person*

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CHEF SIGNATURE TASTING MENU

Our signature experience is the chef's menu with sommelier selected beverage pairings. This menu is presented in the "omakase" tradition, where the guest entrusts the chef to select exemplary expressions of the best that he has to offer on any given day.

The Tasting Menu is intended for the entirety of the table up to 20 guests. Please inform your server of any dietary restrictions or food allergies.

THREE-COURSE MENU	70 (*15 guests or less*)
SIX-COURSE MENU *with beverage pairings*	95 (*up to 20 guests - entirety of the table*) *+ 60*

Executive Chef Brent Davis

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OTHER SERVICES

SCREEN RENTAL *with power strip, extension cord, table for AV equipment*	75
LCD PROJECTOR	95
HAND-HELD MICROPHONE	125

Other AV rentals available upon request.

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TO RESERVE A PRIVATE ROOM, PLEASE CONTACT
THE BARTOLOTTA RESTAURATNS SALES TEAM

DIRECT: 414-935-5003
RESTAURANT: 414-765-1166
SALES@BARTOLOTTAS.COM

925 E WELLS ST, MILWAUKEE, WI 53202

BACCHUSMKE.COM