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# BACCHUS

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A BARTOLOTTA RESTAURANT

## PRIVATE DINING MENU

*Executive Chef / Nicholas Wirth*

*Chef de Cuisine / Brent Davis*

*Executive Sous Chef / Anthony Troisi*

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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.

CHILLED

AVOCADO CRAB SALAD <i>endive, shallot, celery, citrus aioli</i>	46	STRAUSS VEAL TARTARE <i>horseradish aioli, cured egg yolk, capers, shallots, baguette crostini</i>	48
SALMON LOX CANAPE <i>Everything Bagel chip, scallion cream cheese, dill, smoked salmon roe</i>	42	ROYAL SEVRUGA CAVIAR <i>Blini, whipped cauliflower cream, pickled shallot</i>	MKT
ENGLISH CUCUMBER TARTELETTE <i>Minus 8 Vinegar-marinated cucumber, dill crème fraîche, preserved lemon (v)</i>	36	BAKED BRIE <i>puff pastry, port macerated cherry, smoked sea salt (v)</i>	38
AGED BALSAMIC FIG GOUGERE <i>LaClare chevre, microgreens (v)</i>	38	SPECK-WRAPPED DATE <i>saba-marinated date stuffed with feta</i>	40
		YELLOWFIN TUNA TARTARE <i>sesame-soy vinaigrette, wasabi tobiko caviar, tapioca cracker, sesame aioli (gf)</i>	46

WARM

BELL & EVANS CHICKEN SAMOSA <i>potato, pea, carrot, garam masala, mint yogurt</i>	48	ROASTED MUSHROOM TARTLETS <i>Fontina fonduta, veal glace</i>	36
GRILLED WAGYU STEAK TOSTADA <i>mini corn tortilla, pico de gallo, cilantro (gf)</i>	60	HONEY CORNBREAD CANAPES <i>smoked pork shoulder, tabasco aioli, chive (gf)</i>	48
KOREAN BBQ PORK MEATBALLS <i>Gochujang sauce, scallions</i>	42	ROYAL OSSETRA CAVIAR <i>crispy potato "rosti", crème fraîche, chive</i>	MKT

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 3% 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.

BAC-Private Dining Menu-2023-0913

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## CHEESE DISPLAY

### SEASONAL ACCOMPANIMENTS

*\$13 per person*

### CHARCUTERIE

*\$14 per person*

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## FIRST COURSE

*Please select one option.*

SEASONAL SOUP 14  
*(gf)(v)*

ARUGULA 15  
*dried Door County cherries, crumbled goat cheese,  
candied pecans, cherry vinaigrette (gf)(v)*

CHOPPED ROMAINE SALAD 14  
*herbed buttermilk dressing, garlic croutons,  
grated parmesan (v)*

MIXED FIELD GREENS 13  
*vegetable crudité, sherry-balsamic vinaigrette (gf)(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*

*For groups of 26 or more, counts are required for each selection one week prior to the reservation. Host is to provide place cards indicating the selections.*

FILET MIGNON	50	ORGANIC CHICKEN	36
<i>8 oz, yukon gold potato puree, sauteed mushrooms, bourbon-peppercorn cream (gf)</i>		<i>caramelized brussels sprouts, roasted potatoes chicken brodo (gf)</i>	
GRILLED GRASS-FED FLANK STEAK	42	SCOTTISH SALMON	38
<i>6 oz, yukon gold potato puree, sauteed mushrooms, bourbon-peppercorn cream (gf)</i>		<i>seared, with crisp polenta, grilled rapini, and romesco sauce (gf)(df)</i>	
BRAISED BEEF SHORT RIB	40	SEARED SCALLOPS	48
<i>celery root puree, sauteed spinach, red wine-braised pearl onion, crispy celery root (gf)</i>		<i>cauliflower mousseline, seasonal vegetable sauté, herbed lemon butter sauce</i>	
<i>*this entree requires exact counts prior to arrival*</i>		SEASONAL VEGETARIAN RISOTTO	32
		<i>(gf)(v)</i>	

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## COMBINATION PLATES

*Select one option for all guests.*

*Vegetarian option available.*

FILET MIGNON AND GRILLED SHRIMP	64
<i>6 oz, yukon gold potato puree, seasonal vegetables, red wine butter sauce (gf)</i>	
FILET MIGNON AND TWO SCALLOPS	72
<i>6 oz, yukon gold potato puree, seasonal vegetables, red wine butter sauce (gf)</i>	
FILET MIGNON AND HALF MAINE LOBSTER	78
<i>6 oz, yukon gold potato puree, seasonal vegetables, red wine butter sauce (gf)</i>	

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## CHILDREN'S ENTRÉES

*For children 12 years old and younger.*

*Select one entrée. All entrées include a fresh fruit cup.*

PASTA	16
CHICKEN FINGERS <i>french fries</i>	17
CHEESEBURGER <i>french fries</i>	18

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## DESSERTS

*Select one option.*

MOLTEN HAZELNUT CAKE <i>chocolate hazelnut cake, hazelnut ice cream, vanilla anglaise</i>	12
CITRUS TART <i>creamy citrus curd, shortbread crust, whipped white chocolate ganache</i>	12
BROWN BUTTER FINANCIER <i>berry compote, whipped crème fraiche, candied lemon zest</i>	12
TRIO OF SORBETS <i>daily selection (gf)</i>	12

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## 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 (SEASONAL)	30	<i>Cake cutting fee</i>	<i>\$3/per person</i>

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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)
FIVE-COURSE MENU <i>with beverage pairings</i>	85 (up to 20 guests - entirety of the table) +60

*Executive Chef / Nicholas Wirth*

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## CONSUMPTION BEVERAGES

Prices are per drink and based on standard mixed drink.

SUPER PREMIUM BRANDS	starts at 14	SOFT DRINKS	3.75
PREMIUM BRANDS	starts at 12	complimentary refills	
CALL BRANDS	starts at 9	VALENTINE COFFEE	3.50
DOMESTIC BEER	5.50	regular and decaffeinated with complimentary refills	
per bottle		HOT RISHI ORGANIC TEA	3.50
IMPORT & MICRO BREW BEER	6.50	BOTTLED WATER (800 mL)	8
starting at		Voss still and sparkling	
		REPUBLIC OF TEA (.5L)	5
		ginger peach decaf, blackberry sage, darjeeling	

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## OTHER SERVICES

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

Other AV rentals available upon request.

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TO PLACE AN ORDER, PLEASE CONTACT  
THE BARTOLOTTA RESTAURANTS SALES TEAM

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

925 E WELLS ST, MILWAUKEE, WI 53202

**BACCHUSMKE.COM**