

Events at Bar A Vin

ALL PARTY MENUS FOR 2 HOURS

Option 1

WINE & CHEESE PAIRING

\$48

PER GUEST

- LE DISTRICT WINES
- DRAFT BEERS
- FROMAGERIE & CHARCUTERIE PLATTERS
Five Artisanal Cheese and Three House Made Charcuterie
Served with quince paste, marcona almonds, dried fruit, baguette

Option 2

BAR A VIN PACKAGE

\$58

PER GUEST

- LE DISTRICT WINES
- DRAFT BEERS
- POISSONNERIE BOUQUET
Market Oysters, Little Neck Clams, Poached Shrimp, Lobster Cocktail
Served with mignonette, cocktail, old bay sauces & lemon

Option 3

SOMMELIER PAIRING

\$78

PER GUEST

- 6 WINES CURATED FOR THE PARTY BY PREFERENCE
IN COLLABORATION WITH OUR SOMMELIER
- SELECTION OF BEERS
- BARTENDER'S CURATED COCKTAILS
- PAIRED WITH CHEESES, CHARCUTERIE & OTHER CONDIMENTS

Hors D'oeuvres

ADD HORS D'OEUVRES FOR
\$25 AN HOUR PER PERSON

CHOOSE 4

MINI LD BURGER

Gruyère, Tarragon Aioli

STEAK ON TOAST

Grilled Ribeye, Baguette

WARM RATATOUILLE & GOAT CHEESE TART

Thyme, Olive Oil

BURRATA CROSTINI

Tomato, Pesto Vinaigrette

SALMON TARTARE

Crème Fraîche, Lemon,
Toasted Seeded Ficelle

BEEF TARTARE

Classic Preparation, Baguette

DUCK CONFIT RILLETTE

French Lentils, Shaved
Brussel Sprouts

CHARCUTERIE SKEWER

Grilled Sausage, Apples,
Fingerling Potato, Country
Mustard

VEGETABLE TARTINE

Edamame Hummus,
Carrot Slaw, Micro Arugula

GRILLED ASPARAGUS

Jambon De Bayonne,
Gruyère Cheese