



Bar Agricole  
Private Dining Rooms

# The Package Room

Our largest private dining space holds up to 34 guests for a seated dinner and up to 65 for a standing reception.



## **F&B Minimum:**

Weekdays: \$5000

Weekends: \$6000

December +20%

*Not inclusive of service charge,  
booking fee, and local tax*



# St Vincent's Room

This dining space has optional sliding doors for increased privacy. It seats up to 12 guests.



**F&B Minimum:**

Weekdays: \$1800

Weekends: \$2000

December +20%

*Not inclusive of service charge,  
booking fee, and local tax*



# The Family Room

This area is adjacent to the kitchen giving it a lively feel. The large table seats up to 10 guests, with a small booth to the side that can seat 3.



## **F&B Minimum:**

Weekdays: \$1500

Weekends: \$1800

December +20%

*Not inclusive of service charge,  
booking fee, and local tax*





# Bar Agricole Sample Party Menus

# Sample Seated Dinner Menus (Served Family Style)

## 3 Course Sample Menu

Early Girl Tomatoes with Garlic  
Peach Preserves  
BA Sourdough with Cultured Butter

Herb and Leafy Green Salad, BA Red Wine Vinegar  
Smoked Potatoes, Green Goddess, Pecorino  
Roast Eggplant, Turmeric Yogurt, Olive Salsa  
'Flor de Mayo' Grilled Chicken, BA Hot Sauce

Peach and Nectarine Tart

\$100 per person

## 4 Course Sample Menu

Pickles  
Indigo Rose Tomatoes with Garlic  
Chicken Liver and Stone Fruit, Grain Mustard  
Peach Preserves  
BA Sourdough, Cultured Butter

Grilled Chicken Hearts, Scallions, Farofa  
Herb and Leafy Green Salad, BA Red Wine Vinegar

Roast Eggplant, Turmeric Yogurt, Taggiasca Olive Salsa  
Smoked Potatoes, Green Goddess, Parmesan  
Sea Bass 'Moqueca', Jimmy Nardellos, Preserved Lemon  
'Flor de Mayo' Grilled Chicken, BA Hot Sauce

Peach and Nectarine Tart

\$125 per person

## 4 Course Extended Sample Menu

Pickles  
Jerked Almonds  
Indigo Rose Tomatoes with Garlic  
Chicken Liver and Stone Fruit, Grain Mustard  
Peach Preserves  
Jose Gourmet Mackerel in EVOO  
BA Sourdough, Cultured Butter

Halibut Crudo, Endive, Preserved Lemon  
Grilled Chicken Hearts, Scallions, Farofa  
Herb and Leafy Green Salad, BA Red Wine Vinegar  
Tomato and Shishito Peppers, Farmers Cheese, Anise Hyssop

Roast Eggplant, Turmeric Yogurt, Taggiasca Olive Salsa  
Smoked Potatoes, Green Goddess, Pecorino  
Sea Bass 'Moqueca', Jimmy Nardellos, Preserved Lemon  
'Flor de Mayo' Grilled Chicken, BA Hot Sauce

Finochietto, Strawberry Ice Cream  
Sour Cherry Tart, Creme Fraiche

\$150 per person



# Sample Appetizer Menus

## Sample Passed Appetizer Selections

Grilled Toast with Steak Tartare, Cured Anchovy and Parmesan

Grilled Chicken Hearts with Black Lime

Duck Liver Mousse with Calvados

Little Gem Lettuce with Bay Shrimp Louie

Steak and Chimichurri Skewers

Choice of 3: \$21 per person minimum

*Reception only:* \$70 per person minimum

Choice of 5: \$35 per person minimum

*Reception only:* \$95 per person minimum

## Sample Stationary Snacks

Chermoula Almonds

Romesco Spiced Walnuts

Smoked Castelvetrano Olives with Sumac

Hungarian Pickled Cauliflower

Soft Boiled Egg with Bottarga

Choice of 3: \$12 per person minimum

*Reception only:* \$17 per person minimum

Choice of 5: \$20 per person minimum

*Reception only:* \$27 per person minimum



# Beverage Selections

We work with single-origin wines and spirits with an emphasis on craftsmanship and transparency. We are happy to help you select a list of beverage options to offer your guests.

Here is a sample selection of beverages to choose from for your event.

## Cocktails:

Improved Gin Cocktail with Vermouth de Polcenigo [\$14]

Single Cask Bourbon, Citrus, Honey [\$18]

Rum Daisy with Plum [\$13]

Cask 131 Bourbon Old Fashioned [\$17]

Gimlet with Sencha [\$13]

Presidente: Dry White Rum, Vermouth, Grenadine, Curaçao [\$14]

## Beer and Wine:

Brasserie Lebbe “L’Almathée” Farmhouse Ale [\$45]

Sebastien Brunet, Vouvray Brut, Loire, FR [\$54]

Denise & Elisa Ferretti, Lambrusco Al Scur, Emilia, IT [\$49]

Funaro, Insolia/Zibbibo Passo di Luna, Sicilia, IT [\$42]

Stefan Rosner, Riesling Terrassen, Kamptal, AUT [\$61]

Le Fief Noir, Chenin Blanc Dis Moi Oui, Anjou, FR [\$56]

Christoph Edelbauer, Gruner Veltliner, Langenlois, AUT [\$69]

Le Clos des Grives, Chardonnay La Musicienne, Côtes du Jura, FR [\$82]

Weingut Bergmannhof, Schiava Vernatsch, Südtirol, IT [\$72]

Richard Rottier, Gamay Clos Bissardon, Moulin-à-Vent, FR [\$49]

Lano, Nebbiolo/Barbera/Freisa Lanot, Langhe, IT [\$52]

Horus, Nero d’Avola, Vittoria, Sicilia, IT [\$64]

Bolsignano di Roberto Rubegni, Brunello di Montalcino, IT [\$108]

