



## **PRIVATE AND SEMI-PRIVATE DINING**

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**BÂTARD - 2018**

## Private Dining

*Full Buyouts Available, Lunch or Dinner, seven days a week*

Enjoy Michelin-starred cuisine by Chef Markus Glocker in a beautiful Glen Coben-designed space redolent with a rich history. Once home to the acclaimed Montrachet, **Bâtard** is now awash in tobacco-resin walls, dark-chocolate banquettes, and a warm, inviting glow. Whether you are planning a 3-course luncheon or an elaborate 6-course dinner, we would be delighted to craft a bespoke experience for you.

Couple things to note:

- Groups of 10~ 20 guests who do not need private space please contact [info@batardtribeca.com](mailto:info@batardtribeca.com)
- Capacity:
  - Up to 60 guests seated
  - Up to 90 guests standing
- Minimum spend requirement for private dining, non-inclusive of tax and service
  - Monday - Saturday, dinner, exclusive of holidays: \$15,000
  - Monday - Saturday, lunch, exclusive of holidays: \$8,000
  - Sunday: **Bâtard** is normally closed on Sundays. Contact for separate pricing.

## A Star Chef in Your Home & at Your Stove

**Bâtard** is available for private, in-home events for parties of 6-14 guests.

Markus Glocker, the Chef-Partner from James Beard Award Winning Bâtard, cooks for you and prepares a Michelin-starred 5-course dinner in your home.

For serious inquiries only please contact Managing Partner John Winterman at [jwinterman@myriadrg.com](mailto:jwinterman@myriadrg.com)



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## PRIVATE AND SEMI-PRIVATE DINING BÂTARD SAMPLE MENUS - 2018

### **Canapés**

*Braised Oxtail Croquettes  
Red Snapper Crudo  
Chicken Liver Mousse  
Coal Roasted Carrots*  
\*

### **Hamachi Crudo**

wasabi salt, barley miso, lime  
\*

### **Pan-Seared Monkfish**

grilled leek, turnip confit,  
smoked chicken jus  
\*

### **Caramelized Sweetbread Risotto**

winter savory, wild mushrooms, tarragon  
\*

### **Roasted Squab**

champagne cabbage, pomme purée,  
perigord truffle sauce  
\*

### **A Selection of Fine Cheeses**

\*  
*PETITS FOURS*

### **Canapés**

*scallop crudo  
octopus "pastrami"  
foie gras terrine  
black truffle arancini  
tart flambé*  
\*

### **STEAK TARTARE**

soy egg yolk, wild rice, shiso,  
sesame sourdough  
\*

### **SEAFOOD TORTELLINI**

braised fennel, escarole, saffron broth  
\*

### **ROASTED AMISH CHICKEN**

potato écrasé, trumpet royale mushrooms,  
tuscan kale  
\*

### **DUCK EGG CRÈME BRÛLÉE**

pineapple, mint ice cream  
\*

*PETIT FOURS*





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