

# *Atelier Florian*

## *Yale Commencement Weekend Menu*

\$69 per person (not including tax, gratuity, or additions)

### *Raw Bar Additions*

#### **BLUE POINT OYSTERS**

½ Dozen \$18 • Dozen \$30

#### **RAW BAR EXTRAVAGANZA**

12 Bluepoint Oysters, 8 Little Neck Clams, 8 Jumbo Shrimp Cocktail, Lobster Tail, Crab Salad, Tuna Crudo \$98

### *Table Additions*

\$15 EACH SERVED FAMILY STYLE

#### **SHISHITO PEPPERS**

#### **BRUSSELS SPROUTS**

### *Additions*

FRESH SHAVED BLACK TRUFFLES \$15

4oz LOBSTER TAIL \$15

### *First*

#### **ARUGULA SALAD**

Fig Jam, Olive, Crispy Onions, Lemon Tehina Dressing

#### **CRAB BISQUE**

Sherry, Crème Fraiche, Chives

#### **COLD JUMBO ASPARAGUS**

Leeks Vinaigrette, Hazelnut Aioli

### *Second*

#### **ROASTED CHICKEN**

Preserved Lemon-Parsnip Purée, Herb Quinoa, Candied Shitakes, Pan Juices

#### **JUMBO SCALLOPS**

Sugar Corn Ragu, Smoked Oysters, Crispy Pancetta, Basil, Old Bay Oil

#### **HANGER STEAK**

8oz CAB Hanger Steak, Gorgonzola Dolce, Potato Rosti, Glazed Cipollini, Brocollini, Black Garlic Bordelaise

#### **GARGANELLI PASTA**

Asiago D.O.P. Cream Sauce, Spring Pea and Leek Mousse

### *Third*

#### **KEY LIME CHEESE CAKE**

Passion Fruit Sauce, Shaved Coconut

#### **BELGIAN CHOCOLATE MOUSSE**

#### **BLOOD ORANGE SORBET**