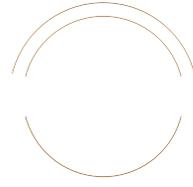


BYGONE

EST. 1971

বাংলা







PRIVATE DINING ROOM

Dine out with confidence in Bygone's premier private dining room. With floor to ceiling glass-pane windows and a private balcony, this space allows you to enjoy the best views of Charm City at a distance. This space features a sliding glass wall that provides extra privacy for your intimate dining experience.

 Space: x 8

 Capacity: Seated

 A/V capabilities with screen & projector



ELLINGTON PACKAGE

APPETIZERS

Half Shells

shucked oysters, cocktail sauce,
pink peppercorn mignonette

Crab Dip Toast

Maryland crab dip, sourdough bread,
old bay, chives.

Mushroom Arancini

maitake mushrooms, black truffle aioli

PLATED SALAD

Atlas Farm's Salad

lolla rosa, red oak, lime gem,
apple cider vinaigrette, cucumber,
tomato, radish

SIDES

Brussels Sprouts

Colver honey, applewood smoked bacon.

Pommes Puree

garlic infused yukon gold potatoes

ENTRÉES

Bygone Prime Rib

au jus, fresh horseradish root

Chicken Breast

herb roasted, frisée, lemon zest oil, poultry jus

Fish of the Day

chef's daily preparation

Vegan Stir Fry

medley of seasonal vegetables

SAUCES

Au Jus

Horseradish Root

DESSERT

Brownie & Banana

gianduja ganache, passion fruit crunch

Vanilla Crème Brûlée

berries



LINDBERGH PACKAGE



CHAPLIN PACKAGE



ES PACKAGES

DESSERT TOWER

DESSERTS

Chocolate Ganache Tart

Lemon/ Berry Tart

Brownie

Macaron

Mini Chocolate Chip or Oatmeal Cookie

Mini Panna Cotta with Seasonal Garnish

We have carefully and meticulously selected over 800 wines to complement the cuisine created by our executive chef. By providing an extensive selection of French wines, we hope to enhance your experience here at the Bygone. We are sure you will find a bottle from our collection that will please your discerning palate, and elevate your dining experience. Please allow our sommelier to help you select a special and rare bottle of wine for your special occasion.

Please allow business days for any selection and note some wines have limited availability.

**All private dining packages include soft drinks, hot tea & coffee service.
Beer, wine, and cocktails are billed by consumption.**

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All parties hosted on property incur a 18% service charge, a 8.875% Maryland sales tax for food and a 8.875% Maryland sales tax for alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.

The Bygone is not responsible for an lost or stolen property, or decor left behind.

The menus and pricing within this packet are subject to

CONTACT

To book your event or inquire for more information, please contact :

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