

# **TEDDY**

& THE BULLY BAR

## **Spring 2018 Private Events**

### **MENU I**

#### **First Course**

*(please pick 2 options for your group)*

**Crispy Brussels Sprouts** *apricot mostarda, lemon tarragon yogurt, chili almonds*

**Gem Caesar Salad** *roasted garlic butter, tahini lemon caesar dressing, pecorino, parsley, mint*

**Carrot & Coffee Soup** *brown butter, almond praline*

#### **Main Course**

*(please pick 3 options for your group)*

**Carrot Risotto** *farro, tahini ricotta, mint, toasted pistachios*

**Roasted Salmon** *morels, pee wee potatoes, English peas, white asparagus veloute*

**Chicken Roulade** *banana farro, smoked onions, bbq carrots, vin jaune chicken jus*

**Short Rib Blanquette** *truffle potatoes, carrots, morels, lobster cream demi*  
*(add \$5 menu price to include this as an option)*

#### **Dessert**

*(please pick 2 options for your group)*

**Flourless Chocolate Cake** *milk chocolate cremeux, coffee ice cream*

**Grilled Olive Oil Pound Cake** *macerated strawberries, basil sorbet, vanilla whipped mascarpone*

**Fruit & Sorbet** *seasonal fruit, port syrup, mint*

**\$59 per person**

*\*does not include tax, gratuity or beverages*

# **TEDDY**

**& THE BULLY BAR**

## **Spring 2018 Private Events**

### **MENU II**

#### **First Course**

*(please pick 3 options for your group)*

**Caprese Salad** *whipped burrata, heirloom radish, carrots, sugar snaps, balsamic vinaigrette*

**Potato & Raclette Croquettes** *chive crème fraîche*

**Tuna Tartare** *truffle vinaigrette, lemon thyme dashi, gaufrettes*

**Kale Salad** *strawberry, almond, parmesan, black pepper mustard vinaigrette*

#### **Main Course**

*(please pick 3 options for your group)*

**Spring Pea Risotto** *charred ramps, leeks, parmesan, fine herbs*

**Pan Seared Tuna** *artichokes barigoule, carrot puree, fennel, carrot tarragon vinaigrette*

**Short Rib Blanquette** *truffle potatoes, carrots, morels, lobster cream demi*

**Roasted Salmon** *morels, pee wee potatoes, English peas, white asparagus veloute*

#### **Dessert**

*(please pick 3 options for your group)*

**Flourless Chocolate Cake** *milk chocolate cremeux, coffee ice cream*

**Fruit & Sorbet** *seasonal fruit, port syrup, mint*

**Grilled Olive Oil Pound Cake** *macerated strawberries, basil sorbet, vanilla whipped mascarpone*

**Meyer Lemon Tart** *blueberry compote, meringue, ginger sorbet*

**\$69 per person**

*\*does not include tax, gratuity or beverages*

# **TEDDY**

**& THE BULLY BAR**

## **Spring 2018 Private Events**

### **MENU III**

#### **First Course**

*(please pick 3 options for your group)*

**Foie Gras Pate** *strawberry aspic, rhubarb chutney, pickled mustard seeds, duck crackers*

**BBQ Carrots** *lemon tahini, fermented chilies, toasted seeds*

**Crab Deviled Eggs** *old bay, lemon, crab mustard, chives*

**Butter Head Wedge Salad** *green goddess, fava bean toast, pickled rhubarb, cucumbers*

#### **Main Course**

*(please pick 3 options for your group)*

**Ricotta Gnocchi** *artichokes, spring onions, lemon thyme nage*

**Lamb Chops** *white bean puree, cipolini onions, rhubarb chutney, raclette croquettes*

**NY Strip Steak** *asparagus, truffle dripping potatoes, bone marrow bordelaise (served medium)*

**Seared Scallops** *spring vegetables, lemon thyme nage, sugar snaps, tendrils*

**Bronzino** *white bean puree, almond cereal, tender greens, lemon caper brown butter*

#### **Dessert**

*(please pick 3 options for your group)*

**Flourless Chocolate Cake** *milk chocolate cremeux, coffee ice cream*

**Meyer Lemon Tart** *blueberry compote, meringue, ginger sorbet*

**Fruit & Sorbet** *seasonal fruit, port syrup, mint*

**Pineapple Canelés** *rum caramel, cream cheese carro*

**\$79 per person**

*\*does not include tax, gratuity or beverages*