

TEDDY

& THE BULLY BAR

Winter 2018 Private Events

MENU I

First Course

(please pick 2 options for your group)

Crispy Brussel Sprouts *cranberry mostarda, sage crème fraiche*

Kale Caesar Salad *chopped kale, granola, broken winter squash, cinnamon raisins, parmesan, maple caesar vinaigrette*

French Onion Soup *crouton, gruyere cheese, brandy*

Main Course

(please pick 3 options for your group)

Cauliflower Risotto *currants, arugula, caramelized onions, pinenuts*

Pan Roasted Salmon *parsnip puree, roasted winter vegetables, lemon caper agrodolce*

Crispy Chicken Roulade *mashed parsnips, sautéed brussels sprouts*

Braised Short Rib *lobster bordelaise, truffle potato, wilted greens, bone marrow popover
(add \$5 per person to include this as an option)*

Dessert

(please pick 2 options for your group)

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

Cinnamon Apple Galette *puff pastry, molasses sugar, salted caramel ice cream*

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

\$59 per person

**does not include tax, gratuity or beverages*

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MENU II

First Course

(please pick 3 options for your group)

Spinach Salad *mint, orange, pumpkin yogurt, pepita brittle, pomegranate seeds, mustard vinaigrette*

Broccoli & Feta Croquettes *walnut tahini*

Black Pepper & Mustard Crusted Beef Carpaccio *walnut tahini,
shaved broccoli, pecorino cheese*

Kale Salad *feta cheese, citrus segments, currants, radish, ginger vinaigrette*

Lobster Roll Deviled Eggs *brioche, old bay, celery*

Main Course

(please pick 3 options for your group)

Butternut Squash Risotto *ricotta, manchego cheese, mozzarella, brussels sprouts, truffle*

Pan Roasted Salmon *parsnip puree, roasted winter vegetables, lemon caper agrodolce*

Braised Short Rib *lobster bordelaise, truffle potato, wilted greens, bone marrow popover*

Cider Braised Pork Belly *malted parsnips, brussels sprouts, puffed grains, apple puree*

Dessert

(please pick 3 options for your group)

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

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

Pumpkin Ricotta Donuts *caramel sauce*

Cinnamon Apple Galette *puff pastry, molasses sugar, salted caramel ice cream*

\$69 per person

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MENU III

First Course

(please pick 3 options for your group)

Beef Tartare *smoked horseradish, sour cream, citrus vinaigrette, salmon caviar*

Manhattan Mussel Chowder *celery, carrot, onion, white wine, tomato*

Beet Salad *citrus, horseradish, crispy potato skins, red oak lettuce, champagne vignette*

Kale Salad *feta cheese, citrus segments, currants, radish, ginger vinaigrette*

Main Course

(please pick 3 options for your group)

Ricotta Gnocchi *kale pesto, balsamic syrup, crispy leaves*

Honey Roasted Duck Breast *broccoli puree, glazed turnips fondant, port jus*

NY Steak & Potatoes *truffle hasselback potato, porcini hollandaise, creamed spinach puree, demi*

Seared Scallops *cauliflower puree, colored torched cauliflower, miso vinaigrette*

Smoked Trout *caramelized oranges, root vegetables, barley*

Dessert

(please pick 3 options for your group)

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

Cinnamon Bread Pudding *crème anglaise, whiskey raisin ice cream*

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

Cinnamon Apple Galette *puff pastry, molasses sugar, salted caramel ice cream*

\$79 per person

**does not include tax, gratuity or beverages*