1200 Nineteenth Street, NW
Washington, DC 20036

TeddyandTheBullyBar.com
Tel. 202-872-8700

TEDDY
& THE BULLY BAR

WINTER 2017

PLATED MENU I

FIRST COURSE OPTIONS

(please choose 2 items for your group)

Caviar Deviled Eggs Capers, Lemon, Dill, Caviar, Cured Salmon

Warm Roasted Brie Cheddar Mornay, Bacon Crumb, Cranberries

Grilled Kale Salad Artichoke Puree, White Balsamic Vinaigrette, Radish, Smoked Kumquats

Roasted Cauliflower Cheddar Bisque, Cranberry Apple Gastrique, Pear Chutney

MAIN COURSE OPTIONS

(please choose 3 items for your group)

Crispy Chicken Carrot Puree, Tart Apples, Savoy, Calvados Reduction

Butternut Risotto Leeks, Toasted Sage, Parmesan, Goat Cheese, Pepitas

Grilled Gingered Salmon Miso Glazed Parsnips, Shaved Cauliflower, Sour Orange Bonito Broth

Whiskey Braised Short Ribs Gruyere Rye Bread Pudding, Sweet Onion Jus, Charred Bok Choy (+$5 menu price)

DESSERT COURSE OPTIONS

(please choose 2 items for your group)

Banana Cream Caramelized Bananas, Bourbon, Toasted Vanilla Angel Cake

Flourless Chocolate Cake Passionfruit, Coffee Ice Cream

Sorbet & Seasonal Fruit

FAMILY STYLE SIDES

$3 per person, per side

Cottage Fries
Mac & Cheese
Traditional Deviled Eggs
Buttermilk Mashed Potatoes
Brussels Sprouts

*$59 per person**

**excluding tax, gratuity & beverages*

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PLATED MENU II

FIRST COURSE OPTIONS

(please choose 3 items for your group)

Bacon & Egg Smoked Pork Belly, Potato Foam, Potato Crumble, Cider Reduction

Salmon Gravlox Shaved Fennel, Citrus Puree, Blini Crumble, Dill Oil, Creme Fraiche

Bok Choy Caesar Dashi Aioli, Ginger, Noir, Grapefruit, Crispy Garlic, Scallions

Langoustine Bisque Vanilla Onion Puree, Lime Croutons, Leek Ash

MAIN COURSE OPTIONS

(please choose 3 items for your group)

Whiskey Braised Short Ribs Gruyere Rye Bread Pudding, Sweet Onion Jus, Charred Bok Choy

Butternut Risotto Leeks, Toasted Sage, Parmesan, Goat Cheese, Pepitas

Seared Scallops Celery Textures, Leaves, Puree, Verjus Blanc Poached, Brown Butter Powder

Crispy Chicken Carrot Puree, Tart Apples, Savoy, Calvados Reduction

DESSERT COURSE OPTIONS

(please choose 3 items for your group)

Banana Cream Caramelized Bananas, Broubon, Toased

Butternut Squash Cheesecake All Spice Caramel, Pecan Granola Crust

Flourless Chocolate Cake Passionfruit, Coffee Ice Cream

Sorbet & Seasonal Fruit

FAMILY STYLE SIDES

$3 per person, per side

Cottage Fries
Mac & Cheese
Traditional Deviled Eggs
Buttermilk Mashed Potatoes
Brussels Sprouts

*$69 per person**

***excluding tax, gratuity & beverages*

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PLATED MENU III

FIRST COURSE OPTIONS

(please choose 3 items for your group)

Lobster On A Log Verjus Poached Celery Logs, Mustard, Pinenuts, Daikon, Baconaise

New Frontier Buffalo Farm Tartare Mustard Seed, Horseradish Onion Soubise, Caper Cornichon Vinaigrette

Pomegranate Glazed Roasted Beet Salad Pistachio Whipped Ricotta, Cocoa Powder, Citrus Mint, Rose Sherry Vinaigrette

Cured Tuna Sesame Puree, Scallion, Grapefruit, Jalapeno Mignonette Vinaigrette

Butterfly Shrimp Lemon Marmalade, Olive Oil

MAIN COURSE OPTIONS

(please choose 3 items for your group)

NY Steak Bearnaise Pomme Puree, White Wine Sabayon, Pickled Shallots, Wilted Greens

Mushroom Risotto Leek Soubise, Crimini Mushrooms, Parmesan, Lemon Black Pepper Creme Fraiche

Halibut Fish & Chips Salt & Vinegar Crust, Onion Romesco Ragout, Pomme Souffle, Buerre Monte

Seared Scallops Celery Textures, Leaves, Puree, Verjus Blanc Poached, Brown Butter Powder

Bison Bolognese Red Wine Spaghetti, Parsnips, Celeriac, Roasted Tomato Ragu, Rosemary Persillade

DESSERT COURSE OPTIONS

(please choose 3 items for your group)

Banana Cream Caramelized Bananas, Broubon, Toased

Butternut Squash Cheesecake All Spice Caramel, Pecan Granola Crust

Flourless Chocolate Cake Passionfruit, Coffee Ice Cream

Sorbet & Seasonal Fruit

FAMILY STYLE SIDES

$3 per person, per side

Cottage Fries
Mac & Cheese
Traditional Deviled Eggs
Buttermilk Mashed Potatoes
Brussels Sprouts

*$79 per person**

**excluding tax, gratuity & beverages*