

Castle Farm

at The Kentucky Castle

New Year's Eve 2021

APPETIZERS

Brown Butter Lobster & Oyster Mushroom Bruschetta

Toasted brown butter crostinis, chopped lobster, oyster mushrooms, mascarpone, candied cherry tomatoes, finished with black garlic molasses, shaved parmesan & red veined sorrel

Twin New Zealand Lamb lollipops

Frenched single bone-in, dijon & herbed crust, sweet & savory blackberry bourbon gastrique, finished with crumbled sage & goat Feta cheese

Charcuterie for Two

House Andouille, smoked bone-in short rib, maple bourbon smoked pork belly; chevre goat cheese, Kenton County colby cheese; house pickled veggies; TKC lavender honey, Balsamic marinated figs

SOUP OR SALAD

Wild Mushroom Bisque

Served with chopped cajun clams, chives, pumpkin seed oil & crispy parsnips

Chopped Bib & Arugula

Crispy chickpeas, smoked cheddar, grilled peaches & pomegranate seeds

ENTREES

Fischer Farm Filet

Prosciutto wrapped black peppered asparagus, creamy parsnip puree, rosemary infused fondant potatoes, finished with a Port bordelaise

Blackened Ora King Salmon

Kentucky fried rice cake (smoked pork belly, shishitos, chopped pecans), bourbon apple butter glaze, roasted baby carrots, finished with fresh local radishes and a maple vinaigrette

Pan Seared Wholesome Living Farm Chicken Pappardelle

Sauteed with pancetta, oyster mushrooms, confit garlic in a Marsala cream sauce, topped with black pepper chicharrones & truffle dots

Griddle Seared Smoked Pork Belly

Honey nut puree with thyme & sorghum, Balsamic & yuzu brussels sprouts, sherry beurre blanc, black garlic arancini, topped with crispy cajun sweet potato chips

Vegetarian "Scallops"

Pan seared king trumpet mushrooms, smoked parmesan & pea puree, grilled peaches, fried shallots, crispy fried marble potato chips

DESSERT

Bourbon & Fig Bread Pudding for Two

Served with vanilla bean ice cream

White Chocolate Tiramisu

Rum & cardamom cream on bottom, candied cinnamon sugar chicharrones

Honey Bourbon Crème Brulée

A delicious twist on a classic, silky vanilla custard with notes of sweet honey and Kentucky bourbon

Black Raspberry & White Chocolate Parfait

Topped with bourbon candied pecans, graham crackers on bottom, shaved dark chocolate on top, finished with a mint leaf

\$100 per person, plus tax & gratuity.