



LOU BIRD'S

\$80 Party Menu

First During Cocktail Hour:

Pierogies

roasted potato and duck confit, whipped horseradish buttermilk, lardo

Ham and Cheese Bocado

n'duja, salami, idiazabal, red romaine, membrillo dressing

Meat plate

three meats, whole grain mustard, gherkins

Burrata

beet, pistachio, arugula, orange vinaigrette

Cheese Board

three cheeses, house jam, toast, nuts

Second

Choice of:

Layered Sunchoke and Roasted

Squash Soup

with toasted pistachio crumble and pickled carrots

Asian Mix Lettuces

plum and fig, cucumber, smoked marcona almonds and lemongrass vinaigrette

CAVATELLI

ricotta, parsnips, beets, pickled mushrooms, peas and parsnip espuma

Australian Lamb Chops

with sprout cream, spiced walnuts, fried bean sprouts

Third:

Choice of:

DUCK BREAST

with brocco leaf three ways, coffee glazed turnips, chicory duck jus

HALIBUT

white beans in a coconut curry broth, mustard greens and marinated shallots

Creekstone Prime Strip Steak

with pommes anna, purple and orange cauliflower, mushroom cream and sage-veal jus

Lobster

Linguini, sundried tomato, maitake, sorrel

DESSERTS

Trio of :

MILK CHOCOLATE MOUSSE

with brioche and toasted milk

MACERATED BERRIES

lemon-mascarpone curd with cashew-coconut granola

ALMOND-BROWN BUTTER

FINANCIERS

three ways