



Castle Post

The Kentucky Castle of the Thomas R. Post Family, Inc

SEASONAL MENU

Prepared by Chef Cameron Irvin

Appetizers

Rillettes of Duck Confit

with Black Truffles, Toast Points, Shallot Marmalade, Baby Beet Greens

Crispy Veal Sweetbreads

With Salsify Puree and Brandy Jus Lie

Tom Kah

Thai Coconut Soup with Clams, Mussels, Lemon Grass, Ginger, Enoki Mushrooms and Cilantro

Agedashi Tofu

Fried Silken Tofu with Tsuyu Sauce, Bonito Flakes and Green Onion

Entrees

Five Spice Dusted Ahi Tuna

With Chinese Black Rice, Bok Choy, Curry Oil and Teriyaki Citrus Glaze

Torchon of Braised Rabbit

With Creamed Leeks, Rissole of New Potatoes and Red Wine Reduction

Duo of Braised Bison Short Ribs

With Ricotta Ravioli, Corn Shitake and Green Onion Succotash and Carrot Foam

Eye of Ribeye

With Porcini Mushrooms, Roasted Bone Marrow and Sauce Bordelaise

Dessert

Chocolate Souffle

With Vanilla Bean Ice Cream and Caramel Foam

Maple Crème Brulee

Lemon Semi Fredo

With Raspberries and Whipped Crème Fraiche

Assorted Cheeses and Fruit

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www.thecastlepost.com