

  
**CASTLE FARM**  
at The Kentucky Castle

**Executive Chef**  
Karl Lowe

New Years Eve 2024

**Sous Chef**  
Adam Fraley

\$125 Prix-Fixe

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**1st Course**

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**Seared scallop**

Apple | Green Onions | Mascarpone | Cucumber | Lemon Vinaigrette.

**Ahi Tuna**

Miso Poached Tuna Sashimi | Herb Oil | Hot Mustard | Plum Vinegar | Chopped Pistachio.

**Pork Belly**

Berkshire Pork | Raspberry Glaze | Weisenberger White Cheddar Grits | Fried Onions.

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**2nd Course**

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**Poached Pear Salad**

Spice Candy Pecans | Baby Kale | Maytag Blue Cheese | Maple Vinaigrette.

**Crab Bisque**

Lump Crab | Shallot Toast -|Allium Oil.

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**Mains**

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**Beef Wellington**

Black Hawk Farms Wagyu Filet | Mushroom Duxelles | Duck Fried Onions | Cabernet Reduction.

**Lamb Shank**

Char Carrots | Pearl Onions | Saffron Risotto | Blood Orange Gremolata.

**Cedar Salmon**

Alaskan King Salmon | Sweet Bourbon Glaze | Spinach Mushroom Ragu | Whipped Potatoes.

**Chicken & Crab**

Pan Seared Chicken | Jumbo Lump Crab | Butter Post Asparagus | Mornay | Whipped Potatoes.

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**Desserts**

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**Limoncello Tiramisu**

Mascarpone | Lemon Curd | White Chocolate.

**Chocolate Raspberry Mousse Cake**

Chocolate Sponge | Raspberry Preserve.

