

**bu • ku** &  
GLOBAL STREET FOOD



*proudly present*

**MAXIMILIAN KAST  
BROADBENT SELECTIONS**



## **FIRST COURSE**

### **Mussels on the Half Shell**

ginger-spiked coconut milk, lime zest, pickled Granny Smith apples, brown butter hazelnuts

### **Tyrrell's Sémillon '16**

Hunter Valley, Australia

## **SECOND COURSE**

### **Riesling-poached Lobster Tail**

brûléed citrus, pickled kiwi, island-style salsa verde, toasted coconut

### **Spy Valley Riesling '15**

Marlborough, New Zealand

## **THIRD COURSE**

### **Roasted Baby Back Ribs**

kabocha puree, fingerling sweet potato, radish tops,  
pickled Easter egg radish, tomato vinaigrette

### **Mt. Difficulty 'Roaring Meg' Pinot Noir '14**

Central Otago, New Zealand

## **FOURTH COURSE**

### **Herb-encrusted Lamb Sirloin**

roasted lion's mane mushroom, pickled green strawberries,  
charred green garlic puree, strawberry gastrique, toasted macadamia

### **Spy Valley 'Envoy' Pinot Noir '14**

Marlborough, New Zealand

## **DESSERT**

### **Buttermilk Cake**

honey cream, poached rhubarb, strawberries, lemon ice cream, brown butter crumble

### **Broadbent 'Malmsey' 10 year Madeira**

Madeira, Portugal

MAY 17TH • 6:30PM • \$65

TO RESERVE YOUR SEAT, CALL BU • KU

919 • 834 • 6963