

ROSEBUD NEWS

1.13.10

Happy New Year folks! Although I certainly had a lot on my plate, 2009 sure went by fast. And while I wish everyone a safe and healthy 2010, I want to take one last opportunity to thank everyone for the tremendous support that you all showed my staff and I this past year. Since assuming full ownership and re-branding the restaurant, we truly have begun a dynamic journey of continuing our cause of supporting local farmers and forming many friendships, both in and out of the restaurant. As each day passes we continue to nurture the spirit of community, and with quality food and drink as our median, we provide a haven for whatever it is you may need that day...And if you're not sure, I'll be more than happy to offer some guidance. So thanks very much! Here's to a great year – Salut!

As we welcome in 2010, we are shaking off the holiday “wear & tear” and wasting no time on getting things started. Towards the end of this month we'll be re-igniting our music dinner series with a nod to my childhood and upbringing. “Scenes From An Italian Restaurant” will pay tribute to Long Island's own Billy Joel and feature a menu of classic New York Italian joints. Come late February, we'll be unveiling our version of a Flight Night under the direction of our resident wine dude, Jeff Jackson. So stayed tune to all that's Rosebud and I'll be looking forward to seeing you soon.



“SCENES FROM AN ITALIAN RESTAURANT”

Our first tribute dinner of 2010 is inspired by Billy Joel's “Scenes from an Italian Restaurant” from his album, The Stranger. Both The Beatles and Fontana di Travi, an traditional New York Italian restaurant in Manhattan, were cited as Joel's inspiration when writing the song. Our six course menu will cost \$38 per person, plus tax and gratuity, and will include stuffed clams, tuna bolognese and sausage and peppers. The dinner will be at 7 p.m. on Wednesday, January 27th. Reservations are required and can be made by called 404.347.9747.



MARDI GRAS BRUNCH

For those who may not have the opportunity to go to New Orleans for Fat Tuesday, Rosebud will be turning the afternoon of Saturday, February 6th into a celebration of indulgence! We will be serving a set menu, which will include turtle soup, crawfish and andouille sausage crepes and buttermilk fried oysters sardou. The brunch will begin at noon and will be \$29 per person, plus tax and gratuity. Reservations are required and can be made by calling 404.347.9747.



VALENTINE'S DAY

Rosebud will be open Sunday, February 14th, serving brunch from 10 a.m. until 4 p.m., and dinner from 5:30 p.m. until 10 p.m. on Valentine's day. All weekend we will be offering our regular dinner and brunch menus, as well as a selection of specials that will be sure to serve as aphrodisiacs for you and your date!

ACFB SUPPER CLUB

On Tuesday, February 9th, dine out while helping feed Atlanta's homeless! We will be hosting the Atlanta Community Food Bank's monthly Supper Club. Twenty percent of our sales will benefit Atlanta's Table, a project of the ACFB. Reservations are recommended!

FROM ROSEBUD'S KITCHEN: DRUNKEN CHERRY BREAD PUDDING

- 1 to 1.5 loaves of brioche, cut into 2 inch cubes
- 6 egg yolks
- 2 cups dried bing cherries, soaked in bourbon
- 1 tablespoon pure vanilla extract
- 1/2 cup brown sugar
- 1 tablespoon pure maple syrup
- 1.5 pints heavy whipping cream

Method:

Scald cream on stove top with sugar, maple syrup, brown sugar and vanilla. Place egg yolks in a stainless steel bowl; once cream is scalded, gradually add (liaison) cream mixture while whisking eggs. Once cream and eggs are fully incorporated, add bread and cherries. Mix thoroughly. Place in shallow baking dish and bake at 350 degrees for 1 hour. Let rest for 45 minutes before serving.



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