

# *Bud & Marilyn's*

## **Valentine's Day 2017**

**\$50 person**

### **FROM THE CHEF**

#### **Warm Seeded Hawaiian Rolls (v)**

smoked sea salt, caramelized onion labne-butter

### **FIRST COURSE**

#### **Truffled Steak Tartare Toast**

capers, smoked garlic aioli, charred radicchio, parmesan

#### **Gem Lettuce & Avocado Salad (v) \*\***

blood orange, pistachio, frisee, herbed buttermilk dressing

#### **Kentucky Smoked Ham \***

scallion hush puppies, pimento cheese, pickles

#### **Heirloom Carrots (v) \*\***

lemon-thyme slow cooked carrots in their own juice,  
grilled yellow carrots, pickled purple carrots,  
cumin yogurt, herbed-ginger tehina, toasted almonds

### **SECOND COURSE**

#### **Seared Scallops & Country Ham**

root vegetables, lentils, hen of the woods mushrooms

#### **Acorn Squash Ravioli (v)**

crispy sage, toasted hazelnuts, lancaster pecorino, aged balsamic

#### **Grilled Lamb Chops**

fingerling potatoes, lemon, rosemary, peas with salted goat butter

#### **Squid Ink Campanelle**

fresno chile, crab broth, lots of herbs, lemon biscuit crumbs

#### **Marilyn's Fried Chicken**

warm buttermilk biscuits, honey butter, zucchini pickles

#### **Dry Aged Creekstone Steak Frites (\$10 supplement)**

'paris style' cognac cream sauce, hand cut frites, roasted garlic aioli

### **DESSERT**

#### **Whisky Apple Hand Pie**

crème fraiche ice cream, salted caramel, wet walnuts

#### **Malted Chocolate, Chocolate Cake**

dark chocolate cake, malted dark chocolate cream cheese frosting, crushed malt balls

#### **Victory Root Beer Float**

vanilla bean ice cream, warm blondie brownies for dippin', two straws