

# *Bud & Marilyn's*

## **VALENTINE'S DAY**

**\$65 per person**

### **From the Chef**

#### **Vermont Burrata (v)**

thyme, sea salt, extra virgin olive oil, oven dried tomato, olives,  
warm "everything seeded" parker house rolls

### **First Course Choices**

#### **Raw Tuna**

smoked morita chile aioli, white soy, toasted sesame, taro chips, crispy shallots, avocado

#### **Red Carrot, Beet & Citrus Salad (vegan)**

gingered carrot puree, medjool dates, marcona almonds, mint, thai basil, ginger dressing

#### **Steak Tartare Toast**

smoked garlic aioli, capers, cornichons, arugula, lancaster pecorino, crispy shallots

#### **Butternut Squash Soup (\*)**

coconut milk, butter poached lobster, gingered shiitakes, crispy shallots

### **Second Course Choices**

#### **Grilled Lamb Leg Steak**

cauliflower tabbouleh, french feta, fennel, oven dried tomato, green olive

#### **Seared Arctic Char**

braised artichokes & leeks, romanesco, pine nut-herb salsa verde, oregano bread crumbs

#### **Beet "Love Letter" Ravioli (v)**

hazelnut brown butter, sage, parsnip puree, parmesan

#### **Bone In Shortrib Pot Roast**

crème fraiche mashed potatoes, local mushrooms, baby vegetables, fresh horseradish

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

crispy fried ½ bird, warm buttermilk biscuits, salted honey butter, zucchini pickles, house hot sauce on the side

### **Dessert Choices**

#### **Brandied Cherry Cheesecake**

dark chocolate crust, sour cream topping, almond-oat streusel

#### **Bourbon Pecan Bread Pudding**

vanilla ice cream, salted caramel, candied pecans

#### **Double Dark Chocolate Malt Cake**

cardamom whipped cream, malt balls, crunchy pearls

\*may be made vegetarian upon request