

Bud & Marilyn's

Valentine's Day 2018

FROM THE CHEF

Warm Pretzel Parker House Rolls (v)

vermont burrata, smoked garlic butter, oven dried tomato

FIRST COURSE

Celery Root & Coconut Milk Soup (v)

ginger, lemongrass, sesame lobster, tamari roasted shiitakes

Baby Gem Lettuce & Radicchio Salad (v)

wisconsin aged gouda, roasted parsnip & butternut squash,
warm farro, toasted walnuts

Chicken Liver & Foie Mousse

blood orange marmalade, pickled shallot, radish, fennel, toasted sourdough

Smoked Trout

crispy potato cake, charred jalapeño crème fraiche, fennel, orange

SECOND COURSE

Grilled Veal Cutlets Parmesan

oregano, soft fontina polenta, shaved brussel sprouts, herbed bread crumb

Seared Royal Trumpet Mushrooms (v)

crispy calasparra rice, almond-hazelnut romesco, shaved vegetable salad

Seared Black Sea Bass

baby bok choy, sweet potato miso puree, ginger-sesame glaze

Braised Lamb Shank

rosemary white beans, tzatziki, feta-radish salad

Campanelle Pasta

maryland crab, head on gulf shrimp, blistered tomato, capers, uni butter

Marilyn's Fried Chicken

warm buttermilk biscuits, honey butter, zucchini pickles

DESSERT

Lemon Cheesecake

macerated berries, almond crumble

Brown Butter n' Bourbon Apple Bread Pudding

crème fraiche ice cream, salted caramel

Malted Peanut Butter Chocolate Cake

dark chocolate cake, peanut butter frosting, dark chocolate ganache, crushed maltballs

Blood Orange Prosecco Sorbet

rosemary olive oil shortbread

\$55 per person