

Bud & Marilyn's

NEW YEAR'S EVE

4 courses // \$50 per person

From the Chef

Seeds & Grains Parker Rolls (V)

lancaster butter, sea salt, roasted garlic head

American Road Trip Cheese n' Crackers Plate (V)

balsamic fig spread, pear butter, dried fruit, marcona almonds

First Course Choices

Dry Aged Beef Tartare Toast

caesar aioli, charred radicchio, capers, parmesan, cured yolk, garlic chips

Chicken & Foie Gras Mousse

brandied cherry salsa, brioche toasts, pickled shallot, radish

Heirloom Butternut Squash-Ginger Soup *

coconut milk, lemongrass, butter poached lobster

Charred Kale Sprout & Farro Salad (V)

roasted pumpkin & parsnips, apple, herbed tehina, pumpkin seeds

Second Course Choices

Beef Fat Butter Basted Hangar Steak

seared kennet square mushrooms, truffle-parmesan scalloped potatoes, green beans

Cedar Plank Roasted Arctic Char

miso glazed carrots, coconut wild rice, sesame

Parsnip Ravioli (V)

longneck squash, hazelnut brown butter, sage

Veal Cheek Pot Roast

smashed yukon golds, wild mushrooms, haricots vert, baby carrots, brussel leaves

Dessert Choices

Blood Orange Ricotta Cheesecake

candied blood orange, blood orange caramel

Dark Chocolate Espresso Pot de Crème

crème fraiche whipped cream, crispy milk chocolate

Bourbon Pecan Bread Pudding

vanilla ice cream, chocolate fudge sauce

*may be made vegetarian