

# Bud&Marilyn's

## NEW YEAR'S EVE

4 courses // \$65 per person

### From the Chef

#### **Pimento Goat Cheese**

mixed basil pesto, toasted walnuts, assorted crackers

### First Course Choices

#### **Veal Tartare Toast**

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

#### **Heirloom Butternut Squash-Ginger Soup \***

coconut milk, lemongrass, gingered shiitakes, lump crab

#### **Charred Kale Sprout & Farro Salad (V)**

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

#### **Smoked Artic Char Toast**

horseradish crème fraiche, capers, cucumber, radish, dill, pickled shallot, mighty bread sourdough

### Second Course Choices

#### **Seared Fillet of Dorade**

parsnip farrotto, roasted parsnips, castelvetrano olive salsa verde

#### **Lobster Bucatini**

beech mushrooms, almontillado sherry cream sauce, romanesco, garlic butter basted lobster

#### **Ricotta Gnudi (v)**

butternut squash, sage brown butter, toasted hazelnuts, parmesan

#### **Braised Duroc Pork Shank**

taleggio polenta, seared brussel sprouts, horseradish gremolata

#### **Grilled Romanesco "Steak" (v) (vg)**

wild mushroom farro, pickled raisin, caper-lemon sauce, oregano bread crumbs

#### **Beef Fat Butter Basted 14 oz Strip Steak**

truffle-parmesan potato gratin, grilled maitake mushrooms, charred broccolini (\$10 supplement)

### Dessert Choices

#### **Dark Chocolate Espresso Pot de Crème**

crème fraiche whipped cream, crispy milk chocolate

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

vanilla ice cream, warm salted caramel

#### **Blood Orange Sorbet (vg)**

splash prosecco

\*may be made vegetarian (vg) vegan or may be made vegan