

Bud & Marilyn's

NEW YEAR'S EVE

4 courses // \$65 per person

From the Chef

Whipped Bufalo Milk Ricotta (v)

balsamic roasted fresh figs, thyme, sea salt, toasted hazelnuts,
everything seeded parker house rolls

First Course Choices

Albacore Tuna

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

Steak Tartare

smoked garlic aioli, capers, cornichons, fingerling chips, lancaster pecorino

Butternut Squash Soup (*)

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

Morrococan Carrot & Beet Salad (vegan)

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

Second Course Choices

NY Strip Steak

mashed potatoes, garlic greens, cognac-peppercorn sauce, horseradish

Roasted Arctic Char

leeks, artichoke, wild rice, sicilian almond-oven dried tomato pesto, lemon-oregano salmoriglio

Kabocha Pumpkin Ravioli (v)

hazelnut brown butter, sage, parmesan

Waygu Beef Cheek Pot Roast

smashed & seared fingerlings, wild mushrooms, haricots vert, baby carrots, 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

Mexican Cheesecake

goat's milk caramel, ancho chocolate crust, sea salt

Bourbon Pecan Bread Pudding

vanilla ice cream, warm malted fudge, pecans

Warm Brown Butter Apple Cake

whipped labneh, halva crunch, toasted sesame

*may be made vegetarian upon request