

Bud & Marilyn's

Valentine's Day

\$65 per person

From the Chef

Buffalo Ricotta (v)

fresh figs, toasted hazelnuts, olive oil, saba, grilled country bread

First Course Choices

Salt Roasted Beet + Winter Citrus (v) *

whipped sheep's cheese, marcona almonds, shaved fennel, mint

Steak Tartare Toast

capers, smoked garlic aioli, arugula, fingerling chips

Roasted Cauliflower Soup (v)

butter poached lobster, maitake, crispy brussels sprout leaves

Charred Carrots & Black Lentils (v) *

blood orange, cumin yogurt, seeded crunch, herbs

Second Course Choices

Braised beef Cheek "Pot Roast"

carrot, baby turnip, brussels leaves, horseradish-green olive gremolata

Seared Bronzino

artichoke farro, pickled raisin, capers, lemon-oregano dressing, olive oil bread crumbs

Lobster Bucatini

beech mushrooms, amontillado sherry cream sauce, greens, garlic butter basted lobster

Heirloom Squash Tortelli (v)

butternut squash, ricotta, sage brown butter, toasted hazelnuts, parmesan

Grilled Romanesco "Steak" (v) *

artichoke farro, pickled raisin, capers, lemon-oregano dressing, olive oil bread crumbs

Beef Fat Butter Basted 14 oz Strip Steak

seared fingerlings, grilled maitake mushrooms, charred broccolini (\$17 supplement)

Dessert Choices

Dark Chocolate Peanut Butter Cake

whipped cream, crispy milk chocolate

Bourbon Apple-Walnut Bread Pudding

vanilla ice cream, warm salted caramel

Blood Orange-Basil Sorbet (vegan)

splash prosecco

(v) vegetarian | *may be made vegan