

THE RECIPE

VAN'S MARX BROS. CAESAR SALAD

The house recipe, exactly as Van makes it tableside — built and tossed in one large wooden bowl, start to finish.

INGREDIENTS

Yields 2 servings

- 3 cloves garlic
- 3 anchovy fillets
- 1 coddled egg (submerged whole in boiling water 30–60 sec, then cooled)
- ½ fresh lemon
- ¼ cup Marx Bros famous olive oil
- ½ tsp balsamic vinegar
- 1 tbsp Parmigiano-Reggiano, grated, plus extra for garnish
- 1 large head romaine lettuce, washed, torn, and spun dry
- ½ cup croutons
- Freshly cracked black pepper

Van always stressed using a large wooden bowl — the wood absorbs and throws back the flavors into the salad over time.

INSTRUCTIONS

01 Build the flavor base

Drizzle a tiny splash of olive oil into the bottom of your large wooden bowl. Toss in the 3 garlic cloves and mash them aggressively against the wood with a fork until they form a paste.

02 Incorporate the anchovies

Add the 3 anchovy fillets to the garlic. Continue mashing until the fish completely dissolves into the garlic paste. Using the back of a wooden spoon, smear this paste over the bottom and lower sides of the bowl.

03 Emulsify the dressing

Crack your coddled egg directly into the bowl and squeeze the juice of the ½ lemon over it. Whisk thoroughly — the lemon juice will interact with the warm egg to create a creamy, Hollandaise-like base.

04 Slowly add the oils

Whisking constantly, slowly pour in the rest of the ¼ cup olive oil and the ½ tsp balsamic vinegar until fully blended.

05 Toss and serve

Mix in the tablespoon of Parmigiano-Reggiano. Dump in the romaine and aggressively toss so every leaf is coated. Add croutons at the very last second so they stay crunchy. Divide onto chilled plates and top with extra cheese and freshly cracked pepper.