

— THE —
MARSHAL
VALENTINE'S DAY

\$85 PER PERSON*

*PLUS TAX, TIP, AND ADDITIONAL ALCOHOL

Includes Champagne toast and Wood Oven French Loaf with homemade butter

First Course

(Choose 1 per guest)

Brussel Sprout Salad

caesar dressing, "farm"esan cheese, focaccia crouton

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Veal Meatballs

black horse farms tomato sauce, "farm"esan cheese, herbed bread stick

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Three Kale Salad

toasted hazelnuts, garlic verjus aioli dressing, beet micro greens

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Duck Confit Salad

hudson valley duck confit, dried cherries, blue cheese vinaigrette, walnuts

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Duck Liver Mousse

crostini, apple compote, sea salt

Second Course

(Choose 1 per guest)

Braise Boneless Beef Short Ribs

rhubarb polenta, root vegetables, pickled red onion

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Goat Cheese Stuffed Chicken Breast

grenane farms chicken breast stuffed with herbed goat cheese, sautéed chard, pork lardoons

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Vegetarian Butternut Squash Lasagne

with tonjes farm mozzarella, ricotta, and "farm"esan cheeses, black horse farm tomato sauce

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Wood Oven Meatloaf

stuffed with blue cheese and winter vegetables in onion gravy, sautéed spinach

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Cast Iron Bone-in Pork Chop

Harrisa, apple compote, roasted root vegetables

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Bourbon Planked Monkfish

parsley verjus pesto, roasted dagele bros. farm carrots,

Dessert

(choose one, Shared for two)

Maple Marshmallow S'mores, bittersweet chocolate, martha's vineyard sea salt

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Flourless chocolate cake, chocolate ganache, raspberry sauce

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Caramel Apple Cobbler, graham flour crust, buttermilk ice cream