THE

MARSHAL

WOOD FIRED AMERICAN FARM TO TABLE

Appetizers

(Each Guest Chooses One)

Parsnip & Autumn Apple Soup

Local parsnips, apples, honey, vegetable stock, cured sumac & coriander, topped with toasted pepitas (Vegetarian)

Red & Golden Beet Salad

Local red and golden beets, local hot house mesclun greens, NY blue cheese, candied walnuts, sorrel, white balsamic vinaigrette

Veritas Farms Deviled Eggs

Allium infused yolks, crispy duck prosciutto, fried carrots, basil & walnut pesto

Roasted Brussel Sprout Salad

Raw and warm roasted Black Horse Farm brussels sprouts, focaccia croutons, parmesan cheese, Caesar anchovy dressing

Main Course

(Each Guest Chooses One)

Herbed Goat Cheese Stuffed Chicken Breast

Local French cut chicken breast stuffed with herbed goat cheese, in a white wine reduction

Wood Fired Local Mushroom Gnocchi

Bulich Farm shitake, oyster, portobello & cremini mushrooms in a creamy ragout (Vegan)

Braised Boneless Beef Short Rib

Over local herbed polenta, topped with pickled red onions and horseradish cream

Wood Roasted Icelandic Cod Piccata

Sustainably caught. White wine & caper reduction over roasted sage & Autumn squash

Dessert

(Each Guest Chooses One)

Maple Marshmallow Smores

Deep Mountain Farm maple marshmallows. white marshmallows, bittersweet chocolate, and graham crumble, roasted in the wood fired oven, topped with Martha's Vineyard sea salt

Local Bosc Pear Cobbler

Local pears baked in the wood fired oven, topped with cinnamon crumble and Hudson Valley vanilla Gelato

Chilled Chocolate Fudge

Slivers of rich chocolate fudge, topped with vanilla gelato, local bee pollen, and Andrew's honeycomb