

Today's Bread



Wood Oven

French Loaf

Homemade Butter

\$7^{Additional}

THE MARSHAL

THANKSGIVING DINNER

\$65 PER PERSON*,

CHILDREN UNDER 13 YEARS \$35 (SECOND AND THIRD COURSES ONLY)

First Course

~ Choose one ~

Roasted Brussel Sprout Salad

Raw and roasted shaved Brussels sprouts, Caesar dressing, homemade focaccia croutons, and Tonjes Farm Hay Days hard cheese

Upstate Apple & Micro-Greens Salad with NYC Bee Pollen

NY Jonagold apples (Wilcklow), sunchokes (Dagele Farm), rainbow micro-greens, Vermont blue cheese, roasted walnuts, dried cranberries, Keith's NYC honey vinaigrette

Blue Point Oyster Rockefeller

Wood oven roasted Blue Point oysters, bacon, NY cheddar, herbs, bread crumbs

Second Course

~ Choose one ~

Wood oven Roasted DiPaola Farm Free-Range Turkey

Light and dark meat, focaccia herb stuffing, classic preserved cranberry sauce, giblet gravy

Bone in Goat Cheese & Herb Stuffed Greenane Farm Chicken Breast

Sautéed rainbow chard, white wine, American Heritage pork lardoons

Boneless Short Ribs

Local Finger Lakes red wine braised short ribs, local herbs and vegetables, served with polenta and pickled red onion

Wood Oven Roasted Meat Loaf

Arcadian Pastures ground beef, stuffed with Satur Farms autumn vegetables, Vermont blue cheese, Phillips Farm kale, and Satur Farms carrots

Wood Oven Roasted Icelandic Cod

Sustainably caught Icelandic cod, roasted and served over local mushroom ragout, marjoram lemon butter, local greenhouse cherry tomatoes

Farm Sides

Butternut squash & NY maple syrup	Sides 9.⁵⁰ Each, 3 for 24.⁵⁰, 5 for 35.⁵⁰	Focaccia & Herb stuffing	Maple glazed carrots, honey butter	Classic preserved cranberry sauce
Mashed sweet potato topped with homemade marshmallows	Sweet potato & Kale au gratin	Roasted green beans with pork lardoons	Roasted garlic mashed Eastern potatoes & Turkey gravy	

Third Course

~ Choose one ~

Homemade Pumpkin Pie

With NY maple-infused whipped cream

Bittersweet Chilled Chocolate

Fudge in NYC Honey

Topped with Blue Marble vanilla ice cream,
Honey comb & Bee pollen

Warm Apple or Pecan Pie

Homemade & Served with Blue Marble
vanilla ice cream

*Tax, gratuity, and beverages not included