

— THE —
MARSHAL
VALENTINE'S DAY

\$95 PER PERSON*

*PLUS TAX, TIP, AND ADDITIONAL ALCOHOL

Wine Pairing Available for \$35 additional

Includes a Champagne toast &
our famous Wood Oven French Loaf with homemade butter

First Course

(Choose 1 per guest)

Brussel Sprout Salad

caesar dressing, "farm"esan cheese, focaccia crouton

*

Greenane Family Farm Pork Meatballs

Winter Sun Farms tomato sauce, "Farm"esan cheese, wood oven cheesy herbed bread sticks, crisped "farm"esan cheese

*

Three Kale Salad

Black Horse Farm curly green, Tuscan,

& redbor kale, toasted hazelnuts, micro bull's blood greens, garlic aioli dressing & watermelon radishes

*

Duck Confit Salad

hudson valley duck confit, mixed greens, dried cherries, mandarin orange vinaigrette, toasted almonds

*

Chicken Liver Mousse

crostini, apple compote, sea salt

Second Course

(Choose 1 per guest)

Braised Boneless Beef Short Ribs

herb polenta, root vegetables, pickled red onion, horseradish cream

*

Goat Cheese Stuffed Chicken Breast

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

*

Vegetarian Butternut Squash Lasagna

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

*

Wood Oven Meatloaf

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

*

Smoked Duck Breast Wrapped Diver Scallops

cranberry ginger coulis

*

Wood Oven Roasted Icelandic Cod

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

Dessert

(choose one, Shared for two)

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

*

Sour Cream Cheese Cake, blackberry drizzle

*

Caramel Apple Cobbler, graham flour crust, vanilla ice cream