

— THE —

MARSHAL

VALENTINE'S DAY

\$95 PER PERSON*

*PLUS TAX, TIP, AND ADDITIONAL ALCOHOL

Includes Champagne toast and Wood Fired Breadsticks

First Course

(Choose 1 per guest)

Brussel Sprout Salad

caesar dressing, parmesan cheese, focaccia crouton

Greenane Family Farm Pork Meatballs

black horse farm tomato sauce, parmesan 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, mesclun 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, pickled red onion, horseradish cream

Greenane Farm Chicken Paillard

greenane farms chicken breast over a lemon dressed mesclun salad, buttermilk dressing, fried carrots

Vegetarian Butternut Squash Lasagna

with local fresh mozzarella, ricotta, and parmesan cheeses, black horse farm tomato sauce

Wood Oven Meatloaf

stuffed with blue cheese and winter vegetables in onion gravy

Seared NJ Diver Scallops

in warm walnut basil pesto and wood oven balsamic glazed heirloom cherry tomatoes

Wood Oven Roasted Flounder

Sustainably caught local flounder, roasted and served in a local mushroom ragout, marjoram
lemon butter, Black Horse Farm cherry tomatoes

Dessert

(Choose 1 per guest)

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

Chilled Chocolate Fudge, local bee pollen, andrew's honey & comb

Gala Apple Cobbler, hudson valley gelato