

M. Marlow's Tavern™

Valentine's Day

February 14, 2025

80 per couple

+20pp for wine pairings | +15pp for zero-proof pairings

Friday | Saturday | Sunday

First Plate

Choice of One to Share

FIRECRACKER SHRIMP

Tempura Shrimp, Carrots, Cilantro, Roast Peanuts, Cracklin' Spicy & Sweet Chili Sauce

Santa Marina Prosecco, DOC, Veneto, Italy '22

Grapefruit Basil Fresca

PARMESAN CRAB DIP

Blue Crab, Parmesan, Scallions, Buttered Southern Saltines

Ferrari-Carano Pinot Grigio, Friuli Grave, Italy '23

Grapefruit Basil Fresca

BEET TARTARE

Roasted Beet, Caper, Miso, Shallot, Grainy Mustard, Hard Boiled Egg,
Horseradish Aioli, House-Made Wheat Thins

Villebois Sauvignon Blanc, Touraine, France '21

Thyme & Tonic

Salad Plate

Choice of

NICE SMALL SALAD

Field Greens, Tomato, Cucumber, Radish, Sesame Honey Lime Dressing

CLASSIC CAESAR

Romaine, Tuscan Kale, Egg, Parmesan, Crumbled Focaccia

Main Plate

Choice of

BISTRO STEAK

Potatoes Anna, Garlic Buttered Brussels Sprouts, Sugar Snap Peas, Shitake Mushrooms, Blistered Red Onion

Intrinsic Cabernet Sauvignon, Columbia Valley '20

Phony Negroni

GRILLED ATLANTIC SALMON

Creamer Potatoes, Melting Leeks, Asparagus, Sunchoke Chips, Olive Oil

Gen 5 Chardonnay, Lodi '21

Blood Orange & Ginger Mocktail

GRILLED CHICKEN STACK

Duck & Sweet Potato Hash, Snap Peas, Shiitake Mushroom, Red Cabbage, Roast Chicken Jus

Evolution Pinot Noir, Willamette Valley '22

Berry & Mint Cooler

VEGETABLE LASAGNA

Roasted Sweet Potato, Spinach & Red Onion, Basil, Ricotta, Provolone, Parmesan, Roasted Tomato Cream, Chive Oil

Chateau Robin Bordeaux, Castillon - Cotes de Bordeaux '20

Phony Negroni

Sweet Plate

To Share

CHOCOLATE TRUFFLE CHEESECAKE