

— COW —
MARLOWE
— EST. 2018 —



LARGE PARTY MENU

SERVED FAMILY STYLE FOR THE TABLE

\$85 PER PERSON WITH ARRIVAL DRINKS INCLUDED

Please answer a few questions and make selections on the second page:

TO BEGIN

Brussels sprout chips, Fava bean hummus & Marlowe devilled eggs

COCKTAILS

The Baker *Dickle Rye, Aperol, grapefruit, lemon*

The McLaren *Hendricks Gin or Grey Goose Vodka, cucumber, lime & ginger*

— OR —

CHAMPAGNE

Magnum of Piper Heidsiek Champagne

FIRST

Little Gem Salad *avocado, market vegetables & citrus*

Steak Tartare *poached quail egg & crostini*

Burrata *squash, smoked honey & grilled levain*

SECOND

Polenta *Wild mushrooms, parmesan, truffle salsa Verde*

Poulet Vert *Herb marinated chicken, seasonal vegetables*

Angus Ribeye *steak frites*

DESSERT

Tcho Chocolate Pudding

Crème Brulee

WINES

White:

Red:

Executive Chef: *Jennifer Puccio* | Chef de Cuisine: *Steve Dustin*

Menu price excludes sales tax, 6% SF mandates surcharge | 3% coordination fee & gratuity