

CLASSIC \$35 per person. Select two 1st course options, three entrée options, one dessert option

1st Course

- Market Green Salad** grape tomatoes, French radish, cucumber, fresh herbs, Dijon vinaigrette
- Sweet Corn Soup** basil & roasted red pepper purée
- Grilled Asparagus** poached organic egg, crispy herbed croutons, balsamic mushrooms, crispy applewood bacon

Entrées

- Pan Roasted Pork Loin** mustard marinade, onion marmalade, braised seasonal greens
- Penne Pasta** fresh tomato marinara with garlic, basil & shaved parmesan
- Pan Roasted Chicken Breast** roasted pepper oil, peperonata, sautéed spinach, marscapone polenta
- Olive Oil Poached New England Cod** olive tapenade, braised fennel and yellow onion, roasted fingerling potatoes, spinach
- Fusilli Pasta** spinach, roasted tomato, garlic, fresh mozzarella, white wine reduction

Dessert

- Raspberry Sorbet** fresh berries, mint
- Blueberry Bread Pudding** lemon curd, whipped cream

PERFECT \$42 per person. Select two 1st course options, three entrée options, one dessert option

1st Course

- Baby Arugula Salad** blue cheese, toasted pistachios, red wine poached pear, red wine vinaigrette
- Tuna Tartar** shaved turnip, honey soy glaze, wasabi crème fraîche
- Roasted Red Beets** aged goat cheese, red wine vinaigrette, micro greens
- Crispy Free Range Chicken Livers** romanesco sauce, salad of frisee, egg, radish, applewood smoked bacon

Entrées

- Crispy Skin Salmon** spring vegetable succotash, parsley salad
- Grilled Flat Iron Steak** bourbon glaze, sautéed spinach, oyster mushroom potato hash *(\$5 additional, each)*
- Asparagus Risotto** white wine glazed oyster mushrooms, shallots, shaved pecorino
- Braised Beef Short ribs** celeriac purée, pearl onions, baby carrots, baby turnips, red wine braising liqueur

Dessert

- Apple Crisp** locally grown apples, cinnamon, whipped cream
- Classic New York Cheesecake** red wine marinated cherries
- Chocolate & Vanilla Gelato** red wine marinated cherries

ELEGANT \$48 per person. Select two 1st course options, three entrée options, two dessert options

1st Course

- Seared Barnegat Sea Scallops** chanterelle mushrooms, spring peas, potato rosti
- Lobster Bisque** fresh lobster meat, sherry
- Country Ham & Crispy Poached Egg** shaved aged gouda, seasonal greens, haricots verts, Dijon vinaigrette
- Cedar Roasted Shrimp** roasted beet, ricotta & blue cheese ravioli, sage butter

Entrées

- Seared Gulf Shrimp** barley pilaf, sautéed spinach, North Hendren blue cheese, brandy reduction
- Grilled Filet Mignon** red wine demi glace, crispy onions, Yukon gold potato purée, sautéed spinach
- Pea & Salvatore Ricotta Ravioli** sage white wine reduction, chanterelle mushrooms
- Grilled Hampshire Pork Chop** mustard marinade, red onion marmalade, puree of celeriac, braised seasonal greens
- Pan Roasted Wild Striped Sea Bass** pea ricotta ravioli, braised greens, sage butter sauce, tomato confit

Dessert

- American Regional Cheese Selection**
 - Camembert** Chatham Sheep Herding Co., NY
 - Black River Blue** North Hendren Cheese Cooperative, WI
 - Humboldt Fog Goat** Cypress Grove, CA
- Chocolate Molten Cake** whipped cream
- Crème Brûlée** fresh berries
- Strawberry Rhubarb Tart** lemon curd, whipped cream

DRINKS

WHITES

- House Chardonnay** 28.00
- Indaba** Sauvignon Blanc, South Africa 32.00
- Rock River** Chardonnay, Paso Robles, California 36.00

Water

- Still** per bottle 8.00
- Sparkling** per bottle 8.00

Reds

- House Merlot** 28.00
- Bodega Uno** Syrah, Argentina 36.00
- Roncier** Pinot Noir, France 42.00

Sparkling Wine

- Graham Beck** Brut, South Africa 44.00

name _____ telephone _____ email _____

address _____ city, state, ZIP _____

date of reservation _____ time of reservation _____ # of guests _____

credit card # _____ exp _____ signature _____