



Pluckemin Inn Private Dining

\$85 Prix Fixe Dinner Menu

For parties of 9 to 14 guests

first

tuna crudo, sea beans, cucumber, rhubarb, thai basil & avocado broth
or
yellowtail sashimi, organic mushrooms, seaweed, horseradish & turnip vinaigrette
or
organic risotto, walnuts, gorgonzola dolce & Périgord truffle

second

Three Meadows Farm mixed baby greens, daily preparation
or
local beet salad, goat cheese, red onion & hazelnuts
or
sunchoke soup, wild mushroom, chestnut, brioche & red wine braised walnuts

main

organic salmon, Three Meadows buckwheat sprouts, spinach & vegetables broth
or
wild Alaskan halibut, spinach, white beans, pecorino, walnuts & ramps
or
Griggstown chicken, Spring vegetables & pistachio pistou
or
local squab, trofie pasta, preserved tomato, bacon & crispy sea beans
or
coulette of American Wagyu beef, pomme purée & local organic broccoli

dessert

cinnamon panko crusted apple strudel, warm caramel and cinnamon honey ice cream
or
carrot cake, walnuts, coconut & carrot sorbet
or
Valrhona chocolate Napoleon, caramelized raspberry compote & chocolate gelato

*** please see our hors de oeuvres options to enhance your event***

Enhancements For Your Event

Please Check All that Apply

- Add a pre-dessert for \$10 per person to any menu option, excluding the Chef's Tasting.
- Add a cheese course for \$12 per person to any menu option, excluding the Chef's Tasting.
- Add a take home gift to any menu option, excluding the Chef's Tasting
 - have the sommelier provide wine education for you and your guests for \$200 per hour (non-inclusive of wines)
- 20% Discount on Pluckemin Inn Gift Cards ____ QTY
(minimum of 10 cards purchased- up to \$100 per card) *conditions apply
- selection of 3 Artisanal Cheeses (chef's choice) - \$12 per person
- selection of 5 Artisanal Cheeses (chef's choice) - \$20 per person
- Cookies - \$5 per person *to stay or to go* (small to go bag approx. 8 cookies)
- Cookies - \$10 per person (boxed, approx. 16 cookies)
- Apple Crumb cake to take home - \$5 per person
- Petite Fours - \$15 per person
- Chocolate truffles - \$15 (¼ lb.) *to go or to stay*
- Plate de mere - \$80 (assorted chilled shellfish serves 6)
- Shrimp Cocktail - \$20 per pound (21-25 shrimp per pound)
- stationary or butler passed lollipop lamb chops - \$48 per rack (7 to 8 chops per rack) ____QTY
- Valet Service (sunday through thursday)- \$100 per valet
(automatically included at no additional charge Fridays & Saturdays)

** please contact Tal Itzhaki for more details

titzhaki@pluckemininn.com

T 908.658.9292

F 908.658.9991

www.pluckemininn.com