



Pluckemin Inn Private Dining

\$85 Prix Fixe Dinner Menu

For parties of 9 to 12 guests

first

tuna & hamachi tartare, aged soy, sprouts & Valderrama olive oil
or
yellowtail sashimi, parsley juice, sepia, coriander, green apple & mustard
or
pasta gratin, spinach, wild mushrooms & parmesan

second

Three Meadows Farm mixed baby greens, daily preparation
or
butter lettuce, Maytag blue, cashews, honey/black sesame
or
sunchoke soup, foie gras mousse, hazelnuts

main

Loch Duart salmon confit, fricassee of organic cauliflower & smoked caviar
or
wild Alaskan halibut, spinach, mussels & aromatic carrot broth
or
Griggstown chicken, Anson Mills grits, chestnut, mushrooms & homemade bacon
or
suckling pig “porchetta style”, carrot, fennel, artichokes & preserved lemon pesto
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
mango & coconut baked alaska with pink peppercorn & tropical fruit compote
or
chocolate & raspberry tart with chocolate tuile & raspberry sorbet

*** 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
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