

Valentine's Day Dinner Menu

Saturday, 2/12/2022 & Monday, 2/14/2022

First

Choice of;

*NJ Oysters, Aji peppers, thai basil, nori, yuzu mignonette
Beet Salad, grapefruit, fennel, radish, ricotta salata, walnut, borscht
Maine Lobster Salad, celery root, persimmon, hazelnut, citrus - herb vinaigrette
Winter squash soup, smoked trout, almonds, honeycrisp apple, mascarpone
Strozzapreti, wild mushroom ragu, duck confit, arugula, black truffle pesto
Acquerello Risotto, saffron, piquillo peppers, chorizo, shellfish fricassee
Grilled shrimp, baby romaine, pancetta, nicoise olive, warm tomato vinaigrette*

Second

Choice of;

*Swordfish, crushed potato, artichoke, roasted peppers, clams, nduja, sauce diable
Ocean Trout, pea shoots, hazelnuts, haricot vert, saffron parmentier
Scottish Salmon, winter citrus, leeks, gigante beans, fennel & parsley nage
Griggstown Chicken, polenta, broccoli rabe, baby carrots, wild mushrooms
niman ranch pork, spaetzle, brussels leaves, red cabbage, apple -ginger marmalade
C.A.B Sirloin, red bliss potato, swiss chard, cippolini agrodolce*

Desserts

Choice of;

*Chocolate cake, raspberry-chocolate ganache, chocolate mousse, chocolate raspberry ice cream
Chocolate covered strawberry cheesecake, strawberry compote, ganache, strawberry ice cream
White chocolate - cherry mousse, cherry gelee, pistachio cake, cherry sorbet
Tasting of Ice Creams or Sorbets*

** Menu items are subject to change without notice, based on availability *
20% gratuity will be added to your check*

three courses; \$89 per person

