

Jersey Seafood Dinner

Thursday July 27th, 2023

Amuse

smoked Jersey bluefish
fennel, sun-dried tomato, pickled ramps, semolina toast

N.V Hervé Brisson Les Aulnes, Champagne, France

First

local fish crudo (fish TBD)
Summer melon, jalapeño, radish, anise hyssop
2019 Weingut Knoll Riesling Federspiel Loibner, Wachau, Austria

Second

bigoli tagliati pasta
Barnegat clams, calamari, zucchini, cherry peppers, basil pistou
2021 Feudo Montoni Rose di Adele Nerello Mascalese, Sicily, Italy

Third

seared bigeye tuna
veal cheek, eggplant, cherry tomato, arugula, sauce diable
2019 Coriolis (Antica Terra) Pinot Noir, Willamette Valley, Oregon

Dessert

Jersey corn tres leches
blueberry sponge, corn crèmeux, corn& blueberry swirl ice cream
2021 Tomasello Winery Vidal Ice Wine, New Jersey

Jason Ramos, Executive Chef

Katherine King, Pastry Chef

← Gloria LaGrassa - Owner →

While we make every effort to accommodate dietary restrictions, to prevent extended delays between courses, our ability to accommodate some restrictions during special event/swine dinner is limited.

We apologize in advance for any inconvenience this may cause.