

NJ Corn & Tomato Dinner

Wednesday August 28th, 2024

Amuse

Pan con Tomate

king crab, tomato confit, semolina toast, corn glacage

2023 Château Smith Haut Lafitte Bordeaux Rosé Les Hauts de Smith

First

Local Corn Agnolotti

lobster, burrata, leeks, chanterelles, sungold tomato, lobster & truffle jus

2021 Francois Carillon Bourgogne Blanc

Second

House-Made Bacon

tomato & pomegranate glaze, garlic scapes, sourdough, cherry tomato

2022 Chad Pinot Noir Willamette Valley

Third

C.A.B Sirloin

tomato farci, creamed corn, Swiss chard, sauce au poivre

2019 Simi Cabernet Sauvignon Landslide Vineyard

Dessert

Sweet Corn Cheesecake

corn & tomato salsa, tomato caramel, candied tomato, sweet corn ice cream

2023 G.D. Vajra Moscato d'Asti



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Sean Price, Sommelier

Gloria LaGrassa – Owner

**Menu and wine pairing are subject to change based on availability and without notice*