

NJ Seafood Dinner

Thursday August 15th, 2024

Amuse

Smoked Jersey Bluefish
calabrian chilies, fennel conserva, semolina toast
2022 Schäfer-Fröhlich Riesling trocken

First

Barnegat Scallops
garlic scapes, tasso ham, littleneck clams, local corn chowder
2022 Domaine Vocoret et Fils Chablis

Second

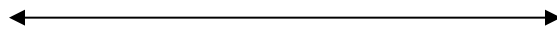
Ricotta Gnocchi
calamari, blue crab, cherry tomato confit, oreganata crumbs, truffle crab broth
2023 Luigi Baudana Langhe Bianco Dragon

Third

Seared Bigeye Tuna
polenta fondue, lobster, maitake, purslane, sauce americaine
2021 Michele Chiarlo Barbaresco Reyna

Dessert

Summer Fruit Galette
berries, peach, vanilla mascarpone, mint meringues, mascarpone sorbet
2021 Selbach-Oster Zeltinger Sonnenuhr Riesling Spätlese feinherb Ur Alte Reben MCM



Jason Ramos, Executive Chef

Sean Price, Sommelier

Gloria LaGrassa – Owner

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