

New Jersey Tomato Dinner

Wednesday & Thursday, August 19th & 20th, 2026

Amuse

Pan Con Tomate

blue crab toast, tomato confit, semolina, thai basil

2024 Colpaola Verdicchio de Matelica

First

Olive Oil Poached Halibut

Sicilian eggplant, heirloom tomato, pinenut, green tomato & avocado gazpacho

2025 Proprieta Sperino Piemonte Rosa del Rosa

Second

Ricotta Gnocchi

sungold tomato, pancetta, garlic scapes, Calabrian chilis, uni sauce

2023 Domaine Ostertag Riesling Les Jardins

Third

Veal Shank “a la presse”

pancetta-tomato sugo, broccoli rabe, almond, cherry tomato confit, gremolata jus

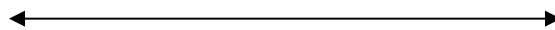
N. V. Cerbaiona Vino Rosso 3

Cheese

Tomato & Strawberry Shortcake

olive oil cake, mascarpone Chantilly, basil anglaise, strawberry sorbet

2029 Chateau Coutet Barsac



Jason Ramos, Executive Chef

Pastry Chef, Katherine King

Sean Price, Sommelier

Gloria LaGrassa - Owner