

## Chef's Tasting Menu

### Amuse Bouche

### First Course Selections

#### **Hearts of Palm (v)**

*Olive Oil Poached Tomato, Avocado, Grilled Artichoke Hearts, Lemon Citronette and Micro Herbs*

#### **Black Tie Scallops**

*Diver Scallop, Sliced Black Truffle, Puff Pastry, Arrowhead Spinach, Veal Jus*

#### **Ox and the Egg**

*Quail Egg Ravioli, White Truffle, Pulled Oxtail, Scallion Nest, Shaved Parmesan Reggiano*

#### **Bluefin Tuna**

*Crispy Sushi Rice, Baby Mache, Avocado, Sesame Soy Reduction, Ponzu Vinaigrette, Wasabi Crème*

### Entrée Selections

#### **Daurade Royale**

*Encrusted with Olive Tapenade, Artichoke alla Giudua, Breadcrumbs, Pine Nuts, Sundried White Grapes, Wild Fennel, Broccoli Rabe, Purple Potato*

#### **Stuffed Quail**

*Locally Raised Organic Quail, Foie Grass and Fig Farce, Potato Frico, Wild Carrots, Natural Jus*

#### **Fonduta Ravioli (v)**

*Black Perigord Truffles, Toasted Breadcrumbs, Beurre Noisette, 12yr Balsamic Drizzle*

#### **Braised Short Ribs**

*Barolo Braised Beef Ribs, White Sweet Potato Mousseline, Chinese Long Bean, Vidalia Onion Crown*

#### **Filet Mignon (\$20 Supplement)**

*Prime Fillet Mignon, Purple Potato Hash, Roasted Forest Mushroom, Asparagus Spears, Bordelaise*

### Dessert

*Assortment of Petit Fours  
Rose Petal Tuile*



**\$115 per person**  
*NJ State Sales Tax & Service Charge*

**ACCEPTING RESERVATIONS**

**5pm - 10pm**  
*On Open Table*