

Chef's Tasting Menu

Amuse Bouche

Vegetarian Caviar (v)

Pearls of Soy and Aged Balsamic, Thousand Layer Potato, Frisée, Burst Tomato Salad

Golden Ossetra Caviar (\$25 Supplement)

Thousand Layer Potato, Dill Crème Fraiche, Sliced Scallion

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 Giudica, 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 Petit Four

Rose Petal Tuile



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

ACCEPTING RESERVATIONS

5pm - 10pm
On Open Table