

THREE COURSE DINNER

Week of 9/7/2020



STARTERS

Arugula Salad

candied pecan, strawberry, radish, goat cheese, champagne vinaigrette
Lunetta Prosecco [n.v.]

Cream of Asparagus Soup

Nueske bacon, feta, mint
2016 Kuentz-Bas Riesling

Lobster + Bibb Lettuce Salad

grapefruit, avocado, tarragon dijon vinaigrette
2018 Figuiere "Le Saint Andre" Rose



MAINS

Curried Cauliflower "Steak"

red lentil, sauteed spinach, pickled mango-chili "steak" sauce
2018 Domaine Damien Pinot Noir

Barnegat Light Sea Scallops

Japanese eggplant, pickled radish, herbed crème fraiche, fennel
2018 Peter Yealands, Sauvignon Blanc

Seared Swordfish

charred cherry tomato relish, farro, asparagus
2018 Domaine Damien Pinot Noir

Lemon Roasted Chicken Breast

artichoke, herb roasted potato, basil, roasted pepper beurre blanc
2016 Alsace, Kuentz-Bas Riesling

Grilled Loin of Lamb

parsnip puree, root vegetable medley, minted lamb jus
2017 DAOU Vineyards, "Pessimist" Red Blend

30 Day Dry Aged Striploin

shishito, shallot, gratin potato, soy bordelaise
2016 Cepas de Familia, Malbec



DESSERTS

Chocolate Ganache Truffle Cake

chocolate truffle ganache, blood orange coulis
2012 Dow's, Late Bottled Vintage Port

Strawberry Mango Pavlova (GF)

crisp meringue, Mascarpone cream, strawberry, mango, passion fruit
2018 Saracco, Moscato d'Asti

Fresh Blueberry Cobbler

lemon scented crème fraiche
2018 Saracco, Moscato d'Asti

Stone Fruit Tart

frangipane, peach, black plum, orange curd
2018 Saracco, Moscato d'Asti