Amuse Bouche

Rose Cove Oyster (Barnegat Bay)
Jalapeño, Fingerling Lime Caviar, Tobilko, Green Apple Granita

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Seafood Boudin Blanc
Potato Puree, Cardamom & Saffron Lobster Sauce, Baby Herb Salad

or

Grilled Octopus Salmoriglio
Calabrian Chilis, Oven Roasted Cauliflower, Cauliflower Puree, Arugula, Golden Raisins

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Ricotta & Spinach Gnudi en Brodo
English Peas, Honshimeji Mushrooms, Parmigiano Broth

or

Champagne Risotto
With Escargot, Chantarelles, Baby Leeks, & Pancetta

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“Braised” Red Snapper
Tomato Broth, Smoked Long Stem Artichokes, Fresh Marjoram, Green Olives

Rack of American Lamb
Labneh, Spiced Carrot Puree, Charred Baby Carrots, Crispy Kale, Fresh Mint

Prime New York Strip
Herbed Potato Pave, Garlic Braised Broccoli Rabe, Wild Mushrooms

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Valrhona Chocolate Three Ways
Warm Gateau, Pots de Creme, Hot Chocolate

Port Wine Poached Pear
Wrapped in Puff Pastry, Vanilla Pastry Cream, Vanilla Ice Cream