



three course menu

starts at 129 per person | 194 with wine pairing
built off the current restaurant latour menu at the time of the event

five course menu

starts at 165 per person | 240 with wine pairing
built off the current restaurant latour menu at the time of the event

canapés {add on}

21 per person | select three

ingredients are subject to seasonal availability.

canapés

{select three}

goats cheese + pea arancini hemp seed, pepita

cured salmon caviar, crème fraîche, buckwheat blini

chicken liver mousse chicharrone

smoked duck breast foie gras, pickled shallot

lamb bon bon sweet green pea

wagyu beef katsu plum ketchup

selection of artisan cheese traditional accoutrements {additional 15 per person}

assorted caviars accoutrements {additional 25 per person}

first course

{select two}

spring greens + pea tendril salad burrata, preserved meyer lemon

barley risotto carrot, spiced pumpernickel

hackleback caviar potato pave, brown butter espuma

scallop tartar buttermilk, dill, shisho

confit ocean trout fennel, bussan crab, wild apple, oyster

wagyu beef tartar truffle, crispy enoki mushrooms

entrées

{select two}

spring onion raviolo broad bean, lime, mint

black cod salsify, chicharrone, scarlet prawn

monkfish tail prosciutto, cucumber + green tomato concasse, kombu veloute

new jersey lobster spring colcannon, bisque sauce

goffle road chicken morel mushroom, barley risotto, asparagus

duck tikki masala, carrot, leg pastilla

beef ribeye caramelized cauliflower, dandelion greens, hazelnut

dessert

{select two}

taste of chocolate

yuzu panna cotta

fruit tart

composed cheese selection

wine cellar dining: 2,700 minimum monday-wednesday; 2,000 minimum thursday-sunday

restaurant latour dining: 4,000 minimum monday-wednesday; 6,000 minimum thursday, friday & sunday and 9,000 minimum saturday

restaurant latour – seating capacity 32 guests **wine cellar bordeaux room** – seating capacity 26 guests **wine cellar grand cru room** – seating capacity 10 guests

all prices are per person and do not include 23% service charge and nj sales tax. events must be booked a minimum of 3 weeks in advance.

menu is subject to change without prior notice, due to availability of the highest quality ingredients and seasonality.