



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}

sweet corn + parmesan arancini

cured salmon caviar, crème fraîche, buckwheat blini

chicken liver mousse chicharrón, preserved berries

crispy-fried asparagus parmesan, spicy aioli

herbed polenta bites summer caprese

duck + potato croquette curry sauce

wagyu beef carpaccio brown butter brioche

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

assorted caviar accoutrements {additional 25 per person}

first course

{select two}

summer farm salad ricotta, fig

roasted carrot salad swiss chard stems, toasted seeds, green goddess

barley risotto summer squash, cocoa soil

hackleback caviar potato pave, brown butter espuma, radish

scallop crudo buttermilk, dill, shiso

confit ocean trout fennel, bussan crab, oyster

wagyu beef tartar leek top aioli, miso-cured egg, crispy enoki mushrooms

entrées

{select two}

ricotta raviolo summer squash, romano beans

halibut salsify, chicharrón, scarlet prawn

red mullet herbed barley, ink sauce

new jersey lobster summer bouillabaisse, confit fennel, saffron

goffle road chicken mushroom, pine nut, cauliflower

duck tikka masala, carrot, leg pastilla

beef ribeye summer beans, shishito pepper, salsa verde

dessert

{select two}

taste of chocolate

vanilla 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.