



## 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.