



5-course menu

starts at 165 per person | 240 with wine pairing
price to be determined based upon menu selection
built off the current restaurant latour
menu at the time of the event

3-course steakhouse dinner

served family style
starts at 155 per person | 220 with wine pairing
price to be determined based upon menu selection
choice of filet mignon, dry aged bone-in ribeye,
dry aged new york strip or a5 japanese wagyu

canapés {add on}

21 per person | select three

canapés

{select three}

butternut squash + sage arancini

herbed polenta bites mushroom duxelle

cured salmon caviar, crème fraîche, buckwheat blini

chicken liver mousse chicharrone, preserved berries

duck confit + herb arancini bay leaf aioli

braised beef fritter horseradish aioli

wagyu beef crudo preserved plum ketchup

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

assorted caviars accoutrements {additional 25 per person}

course options

beetroot salad burrata, parsley vinaigrette

green garden salad smoked ricotta, fig

scallop crudo lemongrass, crispy shallot, radish

hackleback caviar potato pave, brown butter espuma

crab cake lemon butter beurre blanc

honeynut squash raviolo truffle, toasted seed salad

tumeric tortellini pumpkin, sage

mussels curry, citrus, crispy garlic

wagyu beef crudo aioli, miso-cured egg, crispy enoki mushroom

oxtail risotto parsley, mushroom, parmesan

chicken roulade chanterelle mushroom, barley, black truffle

duck tikka masala, heirloom carrot, confit leg pastilla

bison tenderloin sunchoke, beetroot, foie gras

beef ribeye cauliflower, toasted hazelnut, brown butter

dessert

taste of chocolate

citrus 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% administrative 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.