



GRAND TASTING MENU

VIP

RESTAURANT LATOUR, CHEF AISHLING STEVENS

Langoustine Dumpling
truffle, head consommé

CHEF DAVID BURKE

Tea Smoked Duck + Duck Liver Dumpling
jasmine, ginger peach, plum

JACQUES TORRES

Chocolates
bonbons + chocolate covered treats

THE ORANGE SQUIRREL

RETURNS 1 NIGHT ONLY, CHEF FRANCESCO PALMIERI

TEC Ravioli
taylor ham, egg, cheese

TERROIR TRIBECA, CHEF BRYCE SOREM

Lamb Neck Tortelloni
nj ramps, crème fraîche foam, citrus ramp gremolata

GENERAL

40 NORTH RESTAURANT GROUP, CHEF SEAN CARNER

Crispy Potato
roasted pork, apple butter, sour cream, brown butter crumble

ANDRE'S, CHEF ANDRE DEWAAL

Duck in Doughnuts

ANI RAMEN, CHEF JULIAN VALENCIA

Pork Buns

BAR MUTZ, CHEF ROBBIE FELICE

Mozzarella Sticks di Bar Mutz
hot lemon honey

BLACK SHEEP BAR + PROVISIONS, CHEF NICK DEROSA

Citrus Preserved Mackerel
pickled jimmy nardello peppers, salsa verde

BLUE MOREL, CHEF BRYAN GREGG

Smoked Scallops
spring pea salad, nettle pistou

CHAR STEAKHOUSE, CHEF PHIL DEFFINA

Surf + Turf Lobster
dumplings, steak tartare, smoked trout roe

CRYSTAL TAVERN, CHEF ROBERT ESQUIVEL

Pork Belly Bao Bun
daikon slaw, gochujang

ESSEX COUNTY COUNTRY CLUB,

CHEF MICHAEL CARRINO

Spring Rabbit Stew
yellow curry, peas, sanguinaccio dolce

FAUBOURG, CHEF OLIVIER MULLER

Grilled Wagyu Zabuton
fava beans, crushed potatoes, ramps gremolata

FIorentINI, CHEF ANTONIO DE IESO

Phyllo Tartellete
wagyu tartare, onion veloute, sea urchin

HALIFAX, CHEF SEADON SHOUSE

NJ Fluke Tartar
fermented seaweed, sesame, cucumber, citrus broth

HEIRLOOM AT THE ST. LAURENT, CHEF MIKE SMITHLING

Braised Berkshire Pork Belly
cider glaze, black apple sauce, peppered greens

LITA, CHEF BRIAN LOPES

Arroz Caldo
rice porridge, kombu cured cod fish, charred olives,
smoked shoyu tarako, vital farms egg

MIKE'S PASTA + SANDWICH SHOP,

CHEF MICHAEL COSENZA

Scallop Ravioli
asparagus crema, gremolata butter, spring peas, nduja oil

MM BY MORIMOTO

Tuna Pizza
fresh tuna, crispy tortilla, anchovy aioli, red onion, tomato,
olives, cilantro

OSTERIA MORINI, CHEF JONATHAN RICE

Tortellono
leek, ricotta, smoked potato, trout roe

pastaRAMEN, CHEF ROBBIE FELICE

Teriyaki Wagyu Short Rib
pickled fennel, parmigiano

ROD'S STEAKHOUSE, CHEF GUSTAVO RUBIO

Surf + Turf
sirloin + shrimp, mashed potatoes, lobster + crab bechamel

RYLAND INN, CHEF CHRISTOPHER ALBRECHT

Wild Mushroom Bolognese
hand-made cavatelli pasta spring garlic, kitchen garden
herbs, valley shepherd truffled pecorino cheese

SOUTH + PINE, CHEF LEIA GACCIONE

Red Chile Mushroom Tostada
avocado crema, carrot hot sauce, pineapple relish

STIRLING TAVERN, CHEF BRANDON CAMPNEY

Pork Belly Tostada
blue corn tortilla, strawberry-guajillo char siu pork, strawberry
jalapeno salsa, puffed amaranth, black sesame, pasilla "salsa
macha", micro cilantro

STRICKLANDS STEAKHOUSE, CHEF ALEX MAGLOIRE

Smoked Gouda Mac + Cheese
dry aged strip steak, chimichurri

SUMMIT HOUSE, CHEF AJ CAPELLA

Chilled Asparagus Soup + Crab
cucumber, finger lime

TOWN BAR AND KITCHEN, CHEF JEFFERY MARFIL

Beef Tartare
ramp jeow som, green papaya, mango, cashew, crispy rice

UPROOT, CHEF SCOTT CUTANEO

Duck Confit
mango pepper relish, grilled papaya, avocado, paprika cream
sauce, crispy wonton