

NEW JERSEY RESTAURANT WEEK

APPITIZER

Soup

Chef's Daily Creation

Pumpkin Ricotta Gnocchi

Escarole, Sage, Garlic Mushroom Broth

Beet Salad

Spinach, Radicchio, Pecans, Red Onion, Port Vinaigrette

ENTREE

Vegetable Spring Rolls

Peanut & Green Papaya Salad, Soy Mustard

Seared NJ Sea Scallops

Root Vegetables, Cashews, Crispy Cauliflower, Black Lime, Spicy
Massaman Curry Broth

Balsamic Marinated Hanger Steak

Rissole Potatoes, Wax Beans, Chive Crema, Chianti Veal Jus

Pan Roasted *Griggstown* Chicken

Kobacha Squash Polenta, Brussels Sprouts, Pearl Onions,
Calvados Cream

DESSERT

Peach Sorbet with Pizzelle & Bourbon Glazed Pecans

Butterscotch Mousse

Maple Walnut Granola, Raspberries, Whipped Cream, Sesame

Tasting of Chocolate

Milk Chocolate Layer Cake, Bitter Chocolate Marquise,
White Chocolate Profiterole

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