

Valentine's Day

4 COURSE MENU

WHEN

Saturday Feb 11th through
Tuesday Feb 14th

WHERE

The Dining Room

COST

\$150 per couple

plus tax, service charge and gratuity

RESERVATIONS

973.912.7930



To Share

Seafood Trio

Tuna Ceviche, Yuzu Dressing Oyster Duet, Citrus Salad Seared Scallop, Rosemary, Apple Relish

Young Arugula

Fig, Pistachio, Parmesan

Soup Course

Roasted Chestnut Soup

Chestnut Honey, Wild Mushroom, Basil
Crème Fraiche

Intermezzo

Sorbet

Choice of Entree

American Lamb Chops

Truffle Sunchoke Puree, Purple Asparagus, Dark
Chocolate Reduction

Black Grouper

Ginger Risotto, Lemon Verbena Jus, Cilantro Salad

Organic Chicken Breast

Fennel Pollen, Glazed Carrots, Candied Boniato,
Blood Orange Oil

Dessert

White Chocolate and Passion Fruit

Baked Alaska

Hibiscus Meringue, Red Velvet Cake, Cranberry
Macarons

Coffee & Biscotti