



## restaurant week dinner menu April 5<sup>th</sup> – 14<sup>th</sup>

### spring starters choose one

#### **(gf) (vo) “jersey seaside”**

asparagus, fava bean, ramp, green garlic bisque, poached lobster bits, crème fraiche

#### **(gf) (vo) garden beginning**

spring greens, toasted quinoa, pickled cherries, pomegranate seed, goat cheese, candied walnuts, white balsamic vinaigrette

#### **B.L.T. 2019**

crispy pork belly compression, citrus braised, house applewood smoked, wild arugula, tomato-rhubarb jam, preserved lemon mayo,

#### **supplemental choices**

**(vo) grilled flat bread** caramelized onion, fig, goat cheese, balsamic, arugula (+ 5)

**(gf) crab cake**- our famous rendition of the jersey shore favorite, no bread fillers (+14)

### Entrée choose one

#### **chicken rollatini**

pecan cloaked chicken roulade, spinach & mascarpone, pomme puree buerre blanc

#### **(gf) short rib**

boneless angus short rib, mascarpone pomme puree, glazed carrots & asparagus, crispy leek frizzle, pinot noir jus

#### **shrimp papardelle**

gulf shrimp, zucchini, 24 hour oven dried tomato, flash fried eggplant, spring garlic & arugula pesto, hand crafted ribbons of pasta

#### **(gf) (vo) cauliflower “steak”**

fermented garlic-pomegranate molasses lacquer, charred asparagus, fava- ramp emulsion, glazed carrot, crispy garbanzo

#### **(gf) salmon**

honey plum glazed salmon, sticky rice cake, vegetable stir fry, toasted nori & sesame

#### **premium supplemental choices (+16)**

**(gf) filet mignon or prime strip** – truffle potato puree, charred ramps, chianti glace

**(gf) “duck, duck goose”** duck leg confit, rendered breast, “dirty” rice, gooseberry jam

**halibut** – halibut, onion panko, truffle potato puree, artichoke & caper lemon buerre

### dessert selections choose one

**blend**  
*on main*

**(gf)** flourless chocolate decadence, raspberry coulis  
banana & Nutella bread pudding  
**(gf)** seasonal fruit selection

A MODERN AMERICAN BISTRO