



New Jersey Highlands

*A selection of dishes featuring
the best from local family farms
& the bounty of the Tri-State region.*

Appetizers

Watercress Salad

*Belgium Endive, Radicchio
Toasted Hazelnut, Sherry Vinaigrette*

\$ 9

*Chardonnay, Unionville Home,
Unionville Vineyards, NJ, 2008*

\$13

Veloute of White Asparagus

In-house Smoked Salmon Tartar, Chervil

\$10

Riesling, J. Lohr, Bay Mist, 2007

\$10

Entrée

Pan Roasted Rainbow Trout

*Lemon Thyme Risotto, Spring Succotash
Beurre Rouge*

\$28

Chardonnay, Foley, Sta Rita Hills 2007

\$ 12

Sterling Silver Pork Tenderloin

*Applewood Smoked Bacon Wrapped,
Vegetable Strudel,
Grilled Hen of the Woods Mushrooms
Thyme Demi-Glace*

\$31

*Pinot Noir & Chambercin, Cam Jam,
Unionville Vineyards, NJ, 2008*

\$ 10

Dessert

Valrhona Chocolate Godiva Cheesecake

\$9

Vat #15, Port, Unionville Vineyards, NV

\$12