



5-course menu {select one from each}

starting at 185 per person and 260 with wine pairing
price to be determined based upon menu selection
built off the current restaurant latour
menu at the time of the event

3-course steakhouse dinner

served family style
starting at 165 per person and 230 with wine pairing
price to be determined based upon menu selection
choice of filet mignon, dry aged bone-in ribeye,
dry aged new york strip or a5 japanese wagyu

canapés {add 21 per person, select three}

foraged mushroom béchamel, pastry

tuna ponzu, scallion

blue crab cake herbs, citrus

cured salmon caviar, crème fraîche, buckwheat blini

foie torchon preserved berries, brioche

duck karokke labne, mustard

herbed polenta fritter ramps, parmesan

selection of artisan cheese traditional accoutrements {additional 15 per person}

assorted caviars accoutrements {additional 25 per person}

first course

scallop crudo wheat grass, pickled rhubarb, chili

crab cake lemon butter beurre blanc

bison carpaccio tete de moine cheese, cured egg, dijonnaise

second course

dandelion quail egg, guanciaie, edible flowers

white asparagus pickled chanterelle, broken sauce

sweet pea gazpacho ricotta sorbet, first radish

third course

risotto maine lobster, watercress

agnolotti foie gras, nettles, pine nuts

morels chicken mousseline, nettle, port wine

fourth course

artic char papillotte ramps, fingerlings, vermouth

squab ruby red grits, trumpets

beef chateaubriand marrow, confit shallot, green peppercorn

dessert

taste of chocolate

almond joconde honey, lavender

panna cotta wild strawberries

composed local cheese selection honey comb

wine cellar dining: 2,700 minimum monday-wednesday; 2,000 minimum thursday-sunday

restaurant latour dining: 4,000 minimum monday-wednesday; 6,000 minimum thursday, friday & sunday and 9,000 minimum saturday

restaurant latour – seating capacity 32 guests **wine cellar bordeaux room** – seating capacity 26 guests **wine cellar grand cru room** – seating capacity 10 guests

all prices are per person and do not include 23% administrative charge and nj sales tax. events must be booked a minimum of 3 weeks in advance.

menu is subject to change without prior notice, due to availability of the highest quality ingredients and seasonality.



3-course steakhouse dinner, served family style

starting at 165 per person and 230 with wine pairing
price to be determined based upon menu selection

canapés (add 21 per person, select three)

foraged mushroom béchamel, pastry

tuna ponzu, scallion

blue crab cake herbs, citrus

cured salmon caviar, crème fraîche, buckwheat blini

foie torchon preserved berries, brioche

duck karokke labne, mustard

herbed polenta fritter ramps, parmesan

selection of artisan cheese traditional accoutrements (additional 15 per person)

assorted caviars accoutrements (additional 25 per person)

first course (select two, family style)

white asparagus pickled chanterelle, broken sauce

sweet pea gazpacho ricotta sorbet, first radish

dandelion quail egg, guanciale, edible flowers

crab cake lemon butter beurre blanc

bison carpaccio tete de moine cheese, cured egg, dijonnaise

choose your cut of beef (individual plates)

filet mignon **dry aged bone-in ribeye** **dry aged new york strip steak** **a5 japanese wagyu**

additional options (add 25 per person, select one)

airline chicken breast ruby red grits, trumpets

artic char papillotte ramps, fingerlings, vermouth

heirloom carrot tatin mascarpone (vegetarian)

family style sides to accompany main course (choose three, served family style)

creamed nettles + spinach

spring vegetable medley, fresh mint

green asparagus + hollandaise

foraged mushroom ragout

caulilini au gratin

potato mousseline

lobster gemelli + cheese

duck fat crispy potato

dessert (choose two)

taste of chocolate

almond joconde honey, lavender

panna cotta wild strawberries

composed local cheese selection honey comb

wine cellar dining: 2,700 minimum monday-wednesday; 2,000 minimum thursday-sunday

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