



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

canapés {add 21 per person, select three}

foraged mushroom béchamel, pastry

east coast oyster granite, fig leaves

blue crab cake herbs, citrus

cured salmon caviar, crème fraîche, buckwheat blini

foie mousse preserved cherries, five spices, brioche

duck karokke labneh, mustard

herbed polenta fritter popped sorghum, parmesan {vegetarian}

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

assorted caviars accoutrements {additional 25 per person}

first course

crudo orange blossom, radish, coconut

crab cake lemon butter beurre blanc

bison carpaccio tete de moine cheese, cured egg, dijonnaise

second course

caramelle pasta white corn, chanterelle

chestnut and celeriac harlequin soup crème fraîche

foie gras mousse quince, spiced pear, brioche

third course

risotto lobster, pecorino, watercress

artic char papillote leek fondue, truffle, vermouth

scallops cauliflower, almond, iberico consommé

fourth course

squab ruby red grits, trumpets

halibut little neck, violet, caramelized labneh

bison wellington foie gras, chanterelles, duxelles, brick

domestic lamb rack pine island onion, jus

dessert

dark chocolate mousse hickory bark ice cream

sweet corn panna cotta polenta crumble, popped sorghum cherry

fig tart labneh ice cream, fig leaf sabayon

chef curated local cheeses preserved plum, pepita tuile

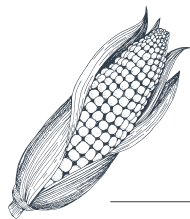
wine cellar dining: 2,700 minimum monday-wednesday; 2,000 minimum thursday-sunday

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 175 per person and 240 with wine pairing
price to be determined based upon menu selection

canapés {add 21 per person, select three}

foraged mushroom béchamel, pastry

east coast oyster granite, fig leaves

blue crab cake herbs, citrus

cured salmon caviar, crème fraîche, buckwheat blini

ostrich tartar black bread

duck karokke labneh, mustard

herbed polenta fritter popped sorghum, parmesan {vegetarian}

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

assorted caviars accoutrements {additional 25 per person}

first course {select two}

spaghetti squash pumpkin seed oil, duck prosciutto

chestnut and celeriac harlequin soup crème fraîche

crab cake lemon butter beurre blanc

foie gras mousse quince, spiced pear, brioche

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**

surf and turf prime sirloin and half new england lobster

additional options {add 25 per person, select one}

halibut little neck, violet, caramelized labneh

airline chicken breast ruby red grits, trumpets

heirloom carrot tatin mascarpone {vegetarian}

family style sides to accompany main course {choose three, served family style}

honeynut pecan crumble

black dirt corn succotash

creamed kohlrabi

foraged mushroom ragout

caulilini au gratin

potato mousseline

lobster gemelli + cheese

duck fat crispy potato

dessert {choose two}

dark chocolate mousse hickory bark ice cream

sweet corn panna cotta polenta crumble, popped sorghum cherry

fig tart labneh ice cream, fig leaf sabayon

chef curated local cheeses preserved plum, pepita tuile

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

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