

**TASTING MENU
DECEMBER 1, 2021**

CAPE MAY SQUID ESCABECHE

radish, scarlet turnips, Kyoto red carrots, fermented chili vinaigrette, & brassica flowers

SUNCHOKE PAIN PERDU

*Karma Farm Gold Nugget carrots, Arkansas black apples, St. Malachi Reserve, &
arugula from our garden*

eric kent 'sauvignon blanc' | 2019 | CA

POTATO & LEEK

garlic cream, pearl onion, espellette aioli, & scarlet frills

dahlia | 2020 | GA

CAPE MAY FLUKE

sweet potato mousse, sweet potato mille-feuille, Lancaster Asian pear, & surryano ham viniagrette

domaine cheveau 'sur le mont' | 2018 | FR

CASSOULET

*duck confit, our garlic sausage, Autumn Olive pork belly, Path Valley beans, & duck fat
bread crumbs*

lopez de heredia 'viña bosconia' | 2009 | SP

NJ CRANBERRY MERINGUE TART

Dolce 'late harvest' | 2013 | CA

CHOCOLATE MARQUISE

orange crèmeux, candied orange peel, & cocoa nibs

warre's otima 10 year tawny port

\$95 CHEF'S TASTING | \$55 BEVERAGE PAIRING

A 22% service charge is added to all bills.

RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.