



5-course menu

starts at 170 per person | 245 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
starts at 155 per person | 220 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 on}

21 per person | select three

canapés

{select three}

- herbed polenta bites** preserved tomato jam
- cured salmon** caviar, crème fraîche, buckwheat blini
- chicken liver mousse** chicharrone, preserved berries
- duck confit + herb arancini** bay leaf aioli
- wagyu beef crudo** preserved plum ketchup
- selection of artisan cheese** traditional accoutrements {additional 15 per person}
- assorted caviars** accoutrements {additional 25 per person}

course options

- beetroot salad** burrata, parsley vinaigrette
 - green garden salad** smoked ricotta, heirloom carrot
 - scallop crudo** lemongrass, crispy shallot, radish
 - hackleback caviar** potato pavé, brown butter espuma
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- crab cake** lemon butter beurre blanc
 - ricotta raviolo** morel mushroom, truffle
 - tumeric tortellini** pumpkin, sage
 - mussels** curry, citrus, crispy garlic
 - wagyu beef crudo** aioli, miso-cured egg, crispy enoki mushroom
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- oxtail risotto** parsley, mushroom, parmesan
 - chicken roulade** chanterelle mushroom, late harvest corn, pancetta
 - duck** tikka masala, heirloom carrot, confit leg pastilla
 - venison loin** celeria, blackberry jus
 - lamb tenderloin** garbanzo bean, labneh
 - beef ribeye** cauliflower, toasted hazelnut, brown butter

dessert

- taste of chocolate**
 - citrus panna cotta**
 - fruit tart**
 - composed cheese selection**
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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.