

the cellar



latour restaurant

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 wild mushrooms
cured salmon caviar, crème fraîche, buckwheat blini
chicken liver mousse brown butter brioche, preserved berries
duck confit + herb arancini herb aioli
wagyu beef tartar 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
fluke crudo lemongrass, crispy shallot, radish

turmeric tortellini pumpkin, sage
crab cake lemon butter beurre blanc
seared scallops warm puy lentil, apple
wagyu beef carpaccio aioli, miso-cured egg, crispy enoki mushroom
short rib raviolo cipollini onion, mushroom jus

oxtail risotto parsley, parmesan
chicken roulade chanterelle mushroom, pancetta, potato purée
duck tikka masala, heirloom carrot, confit leg pastilla
venison loin celeriac, blackberry jus
lamb tenderloin parsnip, pear, broccolini
beef ribeye cauliflower, toasted hazelnut, brown butter

dessert

taste of chocolate

citrus panna cotta

fruit tart

composed cheese selection

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.