



FIRST COURSE

Ora King Salmon Carpaccio

Arugula, Grapefruit, Red Onion, Lime Juice, Extra Virgin Olive Oil, Aged Balsamic
13

Warm Burrata

Prosciutto, Grilled Peaches, Figs, Rocket, Toasted Bread, Rosemary Honey, Olive Oil, Balsamic
13

SECOND COURSE

Pappardelle

Shrimp, Pancetta, Garlic, Onions, Cherry Tomatoes, Basil, Mozzarella
23 full \ 13 half

Lobster Saffron Risotto

Butter Poached Lobster, Asparagus, Vanilla Bean Smoked Salt
29 full \ 16 half

Rack of Lamb

Black Pepper Mascarpone Mashed Potatoes, Broccoli Rabe, Baby Leeks
Honey Garlic, Rosemary & Lemon Demi-Glace
30

Hudson Valley La Bella Duck Breast

Beet & Apple Caraway Salsa, Roasted Cherry Plums, Apple Cider Demi-Glace
27

Baked Murry's Chicken Breast Capricciosa

Sliced Mozzarella, Jersey Beefsteak Tomato, Pesto, Balsamic, Basil
21

Sake Coconut Lemongrass Poached Black Sea Bass

Sugar Snap Peas, Shiitake, Carrots, Spicy Yellow Tomato Compote, Chilies, Cilantro, Rice
23

Prime 42 oz. Tomahawk Steak 4 Course Dinner for 2

Lobster Corn Chowder | Chopped Iceberg, Blue Cheese, Tomato, Black Pepper Maple Bacon
Charred Steak with Smoked Salt & Black Pepper carved tableside Finished with Lemon & Rosemary Olive Oil
Sliced Local Jersey Beefsteak Tomatoes | Cheddar Cheese & Jalapeno Scalloped Potatoes
Roasted Shaved Carrots with Garlic | Chocolate Caramel Tart with Marshmallow Gelato
150 per couple

Each item on this menu is handcrafted by Executive Chef Napoli using artisanal techniques & fresh ingredients.
In order to ensure an exceptional experience, please be prepared to wait for select items.