the cellar





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 165 per person | 230 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.