

C H E Z T J

July 25th 2012

Chef's Tasting Menu

Experience a night of mystery and intrigue with Chef Joey Elenterio and his team. Your evening will be a journey driven by the Seasons with courses that progress in size and complexity. The menu is inspired by what Mother Nature is bearing from our Garden coupled with the finest ingredients the world has to offer. It will include delights both familiar and foreign alike. This menu is unique to each day and to each table, an experience to truly call your own.

*\$130
\$205 with wine pairings
Arranged for the entire table*

Menu Gastronomique

“French Onion Soup”
Gruyère / Cippolini / Scallion / Veal

Tartar of Heirloom Tomato
Blueberry / Nopales / Beet / Arugula

East Coast Wild Black Bass
Cannellini Bean / Duck / Zucchini / Plum

Passmore Ranch Trout
Celery / Cherry / Maitake / Verbena

Dutch Valley Lamb Loin
Bell Pepper / Olive / Black Garlic / Cauliflower

Mary’s Air Chilled Chicken Breast
King Trumpet / Radish / Mustard / Sorrel

Trio of Fromage – Domestic & Imported
Seasonal Accoutrements
(\$20 supplemental)

Valrhona Nyangbo Chocolate Mousse
Dark Ale / Pretzel / Rosemary / Popcorn

Sautéed Almond Cake
Blueberry / Muscat / Basil / Apricot

*\$85
\$140 with wine pairings*

*Executive Chef: Joey Elenterio
Executive Pastry: Denise Iida*