

Wine Pairing Dinner

Wednesday, June 20th 6:30 p.m.
\$65 per person all-inclusive



Artisan Grilled Cheese

roasted cauliflower, tomato & fontina cheese

Blue Claw Lump Crab Guacamole

crispy corn tortilla

Pasqua 11 Minutes Rose

Crispy Fried East Coast Oyster

with pesto aioli, enhanced with a dash of Tabasco

Nimbus Single Vineyard Sauvignon Blanc

Wood-Grilled Organic Salmon

crusted in Dijon mustard, served with fines herbes beurre blanc & mashed cauliflower

Tempranillo tasting...a tale of two Baron de Ley Tempranillos

Tender Braised Beef Short Rib

madeira pan jus, herb risotto and local asparagus

Baron de Ley Museum Reserve

Jersey Fresh Strawberry Shortcake

traditional English biscuit, fresh cream & strawberry coulis

Pasqua Moscato d Asti

Reservations Required

(973) 729-5677