

A Summer Tasting: Land, Sea & Garden

First Course - Amuse

A refreshing bite of cantaloupe and fresh mint, paired with tender local shrimp, served atop a delicate cucumber-infused water

Second Course - Oysters

Freshly shucked local oysters, served with a bright Jersey peach mignonette

Third Course - Scallops

Seared dayboat scallops with sweet corn purée, blistered cherry tomatoes, and basil oil

Fourth Course - Ibérico pork

Seared Ibérico pork, paired with a savory fu fu spiral, sautéed sea beans, and a delicate goat cheese foam

Final Course - Dessert

Crisp chocolate-espresso phyllo cigar, served with creamy house-made pistachio ice cream

\$125 per person space limited

Menu brought to you by

Matthews Seafood Market & Restaurant - Owner Tom Matthews

Redfish Catering - Chef Doug Vaules

Dan Graiff Farms

