

PEARL

\$120++ per person

1ST COURSE

Lobster Bisque lobster crouton, fresh chives

Burrata and Salt Roasted Beets

baby arugula, butternut squash, red onion, basil oil, balsamic glaze

Caesar Salad

grape tomatoes, parmesan, house cut croutons

Oyster Point Baked Oysters

havarti, bacon, spinach & leeks

Shrimp Cocktail lemon, cocktail sauce

Frito Misto

fried calamari, shrimp, artichoke, mushroom, banana pepper, rice ball

2ND COURSE

Lobster Scampi

fresh crushed red pepper fettuccini, chardonnay, garlic confit, old bay butter, ricotta salata, crunchy ciabatta

Pan Seared Lemon Pepper Swordfish

with clams, broccoli rabe, white beans, garlic, potato

New Jersey Sea Scallops

mushroom agnolotti pasta, charred leek, asparagus, cremini mushroom, sage brown butter, toasted pecorino crunch

Cabernet Braised Short Rib

autumn vegetables. twice cooked fingerlings

Sesame Ginger Salmon

grilled 80z fillet, steamed jasmine rice, stir fried bok choy, shiitake mushrooms, water chestnuts, shaved carrot

Oyster Point Twin Crabcakes

smoked cheddar scalloped potato, autumn vegetables

80z Filet Mignon

triple mushroom bordelaise, yukon gold potato croquette, blue cheese mascarpone, winter veggies wrapped in poached swiss chard

3RD COURSE

Ricotta & Pistachio Cake served with pistachio gelato

Banana Crème Brulee gluten free

Triple Chocolate Mousse

amarena cherries, chocolate lollipop, whipped cream

Warm Apple Strudel served warm with vanilla ice cream and caramel

Cocoa Espresso Frost Pint

chocolate espresso sauce, espresso gelato, crushed lady fingers, tiramisu cocoa whipped cream, cigarette cookie, chocolate covered espresso beans