

A P P E T I Z E R S

HARVEST BABY KALE SALAD

*Autumn Figs, "Roomano" Gouda, Granola, Rye Crisps, Maple Vinaigrette*

BUTTERNUT SQUASH RAVIOLI

*Caramelized Pumpkin Seeds, Sage Pesto, Parmesan Cream*

ATLANTIC CHOWDER

*Lobster, Potatoes, Caramelized Corn Chowder, Sherry & Basil*

CRISPY PORK BELLY

*Butternut Squash - Beurre Noisette, Black Pepper - Madeira Reduction*

CRAB CAKES

*Salad of Arugula, Celeriac, Beets & Carrots, Citrus Vinaigrette*

GRILLED OCTOPUS

*Squash Panzanella, Arugula, Sage Pesto*

MR. BARRY SEASONAL SALAD

*Baby Mixed Greens, Bartlett Pear, Cambozola Cheese,  
Candied Pecans, Champagne Vinaigrette*

SHRIMP COCKTAIL

*Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream*

E N T R E E S

BRAISED BEEF SHORT RIBS

*Carrot - Orange Puree, Rainbow Young Carrots, Sautéed Autumn Greens*

FRENCHED 12oz. PORK CHOP

*Delicata Squash Caponata, Autumn Greens, Apple Cider Jus*

LOCAL NEW JERSEY TILEFISH

*Creamed Autumn Greens, Pearl Onions, Black Lentils, Cabernet Reduction*

ROASTED FRENCHED BREAST OF CHICKEN

*Olive Oil Poached Potatoes, Sautéed Autumn Greens, Caramelized Onion Cream*

PUMPKIN SEED CRUSTED SALMON

*Delicata Squash Caponata, Rosemary - Marsala Jus*

GRILLED 10oz. FILET MIGNON

*Wild Mushroom - Sundried Cherry Bread Pudding,  
Gorgonzola Stuffed Autumn Fig, Truffle Jus*

LAMB SHANK "EN COCOTTE"

*Puff Pastry, Aromatic Seasonal Vegetables, Thyme, Red Wine Demi Glace*

SEAFOOD POT PIE

*Shrimp, Scallop, Lobster, Light Creamy Bisque*

HONEY & CORIANDER GLAZED DUCK BREAST

*Brussels Sprouts Agrodolce, White Sweet Potato, Cranberry - Pistachio Jus*

*B o n A p p é t i t !*