

Eno Terra Valentine's Day 2018

Four Course Farm to Table \$79

Wine Pairing \$25

ANTIPASTI

Carrot Ginger Soup | Celery Root, Citrus ✓

Kale Salad | Parmesan, Baguette, Red Onion, Green Goddess Dressing, Boqueron ✓

Jersey Green Salad | Wine Sap Apple, Pumpkin Seeds, Watermelon Radish, Gouda, Sherry Vinaigrette ✓

Lamb Meatballs | San Marzano, *Anson Mills* Polenta, Pecorino, Parsley

Seared Octopus | Peewee Potatoe, Calabrian Aioli, Prosciutto, Romanesco, Squid Ink, Olive Salsa Verde

Antipasto per Due | Artisanal Salumi & Formaggi, Olives & Gardiniere, Spiced Cashews, Mostarda, Grissini

Firrato, Etna Bianco 2016



PRIMI

Zitoni Abruzzo | Aglianico Braised Lamb, Beef & Pork, San Marzano Tomato, Pecorino

House Made Gnocchi | Truffled Mushroom Ragu, Ricotta Salata, Egg Yolk, Crispy Sage ✓

Lobster Agnolotti | Beuree Monte, Chive, Parmiggiano Regiano, Ligurian Olive Oil

Gluten Free Pasta, imported from Italy, is available upon request

Famiglia Castellani, Chianti Classico Riserva 2012

SECONDI

Eggplant Parmigiana | Whipped Ricotta, Mozzarella di Bufala, Basil, San Marzano Tomato, Broccoli Rabe ✓

Seared NJ Sea Scallops | Chickpea Panisse, Red Cabbage, Beet Purée, Napa Cabbage

Wester Ross Salmon | Winter Greens, Leeks, Speck, White Bean, Tomato, Saffron Aioli

Beef Short Rib | Olive Oil Whipped Potato, Maitake Mushroom, Caramelized Cipolline

Griggstown Farm Young Chicken | Root Vegetable Pave, Kale, Gremolata

NY Strip Steak | PeeWee Potato, Roasted Garlic, Escarole, Herb Salmoriglio

Chateau LaFrance, "Delhomme", Medoc 2014



DOLCI

Cannoli | Sweet Impastata, Blood Orange, White Chocolate ✓

Mascarpone Cheesecake | Strawberry Gelee, Candied Hazelnut Tuile ✓

Chocolate Tart | Ganache, Whipped Cream, Caramel Pearls ✓

Ca Rapoulin, Moscato D'Asti, Piemonte 2015

Many of our menu items are Vegetarian Friendly ✓

Our Farm Partners provide a daily Taste of Place