

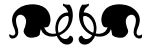
# *J's Private Room Dining*

\$85.00 per person (include tip & tax). Price includes choice of appetizer, entree\*, dessert & coffee.

\*Due to rising food costs, entrees presented on our menu that exceed \$40.00 will incur a surcharge.

Optional wine pairings includes three 4-ounce pours \$19.00 per person.

## *Starters*



## *Desserts*

### **CREAMY CHICKEN VEGETABLE SOUP** GF

Carrots, onions, celery, red potatoes, shredded chicken, peas, fresh herbs

Gravenstein

### **FIG JAM BAKED BRIE**

Warm brie, fig jam, pistachios  
caramelized onions and cranberries, sliced crostini

Vidal Blanc

### **SPRING TIME SALAD** GF

Little Leaf Farms Spring mix, peas, strawberries, grilled asparagus, toasted pine nuts, Smith's Farmer's cheese, citrus herb vinaigrette

Gewürztraminer

### **GRILLED CAESAR SALAD**

Grilled Romaine, vegan Caesar dressing, lemons, garlicky croutons, aged parmesan

Stainless Chardonnay

### **KEY LIME CAKE**

Light white cake, tangy lime mousse, sweetened cream cheese frosting

Valvin Muscat

### **CREMÈ BRÛLÉE CHEESECAKE** GF

Berries infused with blueberry wine

Semi Sweet Blueberry

### **LEMON RASPBERRY DROP CAKE**

Yellow sponge cake, lemon mousse, thick raspberry preserves

Raspberry

### **TIRAMISU**

Espresso dipped sponge cake layers, mascarpone

Messenger Rosé

## *Entrées*

## *Hours of Operation*

### **NORTH EAST STRIPED SEA BASS**

Pan seared striper, Maitake mushrooms, rosemary butter sauce, baby boy choy, miso soba noodle

Pinot Gris

### **GRILLED SALMON** GF

Maine Atlantic salmon, cilantro garlic yogurt sauce, fingerling potato corn hash with bell peppers, sautéed greens

Sauvignon Blanc

### **LONG ISLAND DUCK BREAST** GF

Crispy skin duck breast, Valley View Blue Agave blood orange marmalade, sautéed broccolini, golden coriander & onion rice pilaf

Estate St. Croix

### **SMOKED TOFU & LENTIL TIKKA MASALA** VG

Red lentils, smoked tofu, spicy tomato Masala sauce, lime Basmati rice, sautéed spinach

Estate Riesling

### **WILD BOAR CHOPS** GF

Grilled wild Texas boar, wild mushroom pea risotto, grilled asparagus, Azule gastrique

Blueberry Merlot

### **\*PAN SEARED SCALLOPS** GF + 10.00 surcharge

Georges Bank scallops, Grape brandy butter sauce, summer vegetable ratatouille, white cornmeal polenta

Dry Pear

### **\*BEEF FILET** GF + \$10.00 Surcharge

8 oz choice Black Angus Filet Mignon, French Bordelaise sauce with Nashoba Malbec and Cabernet, Yukon gold potato purée,

French hericoverl tossed with garlic and olive oil

Malbec

### **LUNCH**

Closed

### **DINNER**

Thursday, Friday and Saturday

4:30 p.m. to 7:30 p.m.

### **CLOSED**

Sunday, Monday, Tuesday and Wednesday

### **Cooked to Perfection**

Consumption of undercooked meat, poultry, eggs or seafood may increase risk of food-borne illness.

Please alert your server of any dietary restrictions.

*Executive Chef  
Matt Sciabarrasi*

Early Summer 2022