

J'S PRIVATE DINING DINNER MENU

3-course Prix Fixe

*\$115 / per person includes tip and tax
\$40/pp advance deposit required at time of booking*

*Available Thursday, Friday and Saturday evenings
for one seating at 6:30 p.m. for parties of 2-4 guests*

Starters

Your choice of:

FRENCH SPRING PEA VEGETABLE SOUP **GF**

Crème fraiche, basil oil

Suggested Pairing: Sauvignon Blanc

CARA CARA ORANGE SALAD **GF**

Little Leaf Farm's Spring mix, pea greens, Cara Cara orange, toasted walnuts,
dried cranberry, Manchego cheese, Vignoles and honey vinaigrette

Suggested Pairing: Vignoles

CRANBERRY PECAN BAKED BRIE

Warm brie, fig jam, honey and brown sugar, pecan crumble,
dried cranberries, grilled crostini

Suggested Pairing: Cranberry Apple

PEACH SALAD **GF**

Little Leaf greens, Garnet Beauty peaches, bacon crumbles, grilled corn,
Smith's Blueberry Farmer's cheese, Maiden's Blush vinaigrette

Suggested Pairing: Maiden's Blush

ARANCINI

Saffron risotto balls stuffed with peas, smoked feta and aged parmesan.
Served over marinara sauce.

Suggested Pairing: Baldwin Apple

BROOKLYN FLATBREAD

Italian sausage, grilled artichoke hearts, roasted garlic spread,
fresh mozzarella, micro Upland greens

Suggested Pairing: Merlot

Entrees

Your choice of:

JÄGERSCHNITZEL

Pan fried panko pork cutlets, house made German spätzle, wild mushroom thyme brown gravy, whole grain mustard cabbage salad

Suggested Pairing: Riesling

STEAK WITH ITALIAN SALSA VERDE

Grilled coulotte steak, Italian herb salsa verde, grilled zucchini, summer squash and red bell peppers, creamy tomato orzo

Suggested Pairing: Cabernet Sauvignon

ROASTED CHICKEN

Seared and roasted Statler breast, Yukon potato puree, green beans with apple smoked bacon, braised pearl onions in roasted garlic jus

Suggested Pairing: Gravenstein

PAN SEARED SCALLOPS

Spring pea puree, wild mushrooms, creamy risotto, Dry Pear wine and butter sauce

Suggested Pairing: Dry Pear

MEDITERRANEAN LAMB BOWL

Roasted garlic herb leg of lamb, saffron turmeric rice, house hummus, cucumber tomato salad, tzatziki with smoked feta cheese, grilled pita

Suggested Pairing: Estate Chardonnay

GRILLED BONE IN PORK CHOP

14 ounce Duroc pork chop, mashed Yukon potato, grilled asparagus, orchard peach marmalade, balsamic drizzle

Suggested Pairing: Blueberry Merlot

TOFU NIÇOISE SALAD

Fresh herb marinated pan seared tofu, fingerling potatoes, mixed olives, green beans, heirloom grape tomatoes, marinated artichoke hearts, roasted mushrooms

Suggested Pairing: Estate Cabernet Franc

SWORDFISH

Grilled line caught swordfish, romesco sauce, arroz rojo (Spanish style rice with tomato, onion and garlic)

Suggested Pairing: Petite Verdot Rosé

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


Summer 2024

Owners
The Pelletier Family