

Beaujolais Nouveau

PAIRING DINNER MENU

November 19, 2015

Appetizer

Maine Lobster Quiche
truffle hollandaise

or

Potato and Leek Soup
with duck confit

Main

served with Haricot Vert & Truffle
Smashed Yukon Gold Potatoes

Salmon en Croute
chive beurre blanc

Hanger Steak
burgundy truffle reduction

Roasted Lamb Chops Provencale
topped with herb crust, natural juices

Desserts

Seasonal Berries
over vanilla ice cream

or

Dark Chocolate Mousse
morello cherry compote

For reservations call 732-571-4000

Dinner for One with a Glass of George Duboeuf Beaujolais Nouveau 45.
Dinner for Two with a Bottle of George Duboeuf Beaujolais Nouveau 100.

seaview
Restaurant & Lounge

Ocean Place Resort & Spa | Long Branch, NJ

*price does not include tax or service charge.