Harper’s Garden January Restaurant Week Menu

Cocktail: $14
BLUEBERRY PARFAIT
Maker’s Mark 46, blueberry vanilla, lactic acid

First Course

HAZELNUT ROMESCO & GARLIC TOAST
The classic spanish pepper sauce, cold poached egg, greens

ARTISANAL CHEESE BOARD
Fruit preserves, house mustard, accoutrements

GRILLED TUNA AGUACHILE
Cucumber salad, avocado mousse, jalapeno, cilantro, crispy taro chips

Second Course

GRILLED BARNEGAT LIGHT SWORDFISH
Apples, Black Kale, Roasted Mushrooms, Celery Root Puree, Red Wine Jus

CHICKEN UNDER A BRICK
Creamed Spinach, Roasted Garlic, Mashed Potatoes, Black Truffle Jus

LOCAL MUSHROOM RAVIOLI
Taleggio Cheese, Black Trumpet Mushroom, Crispy Shallot, Chives, Parmesan

Third Course

APRICOT MILLEFEUILLE
Pastry, Caramelized Honey

PUMPKIN SPICED CREME BRULEE

CHOCOLATE PANNA COTTA
Raspberry, Chocolate Shortbread Cookie