

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