

SALT

15 MORRIS AVE UNIT 106, LONG BRANCH, NJ

FIVE COURSE DINNER & WINE PAIRING BY SHILOH

EXECUTIVE CHEF PINCHAS FRANK

SUNDAY FEBRUARY 27, 2022 | 7:00PM

\$250 PER PERSON

FOR THE TABLE

Stone Baked Bread

tomato & garlic confit

olive tapenade

pesto

AMUSE BOUCHE

Yellowtail Ceviche

citrus | radish | avocado

FIRST COURSE

Veal Lardon Salad

baby gem, supreme orange, walnuts, pomegranate, avocado, persian cucumbers, bermuda onion, citrus vinaigrette

SECOND COURSE

Creamy Artichoke Soup

crispy jerusalem artichoke, herb oil

served alongside lamb breadstick

THIRD COURSE

Gnocchi

duck confit, exotic local mushrooms, caulilini, duck au jus, cauliflower cream, zested black truffle

MAIN DISH

30-60-90 Day Dry Aged Beef Trio

30 day spinalis

60 day fillet

90 day prime rib

accompanied by yukon gold whipped potatoes, sautéed seasonal greens, cipollini onion & shallot sauce

DESSERT

Halva Panna Cotta

shredded halva, silan, sesame tuile & sesame gelato

SPECIAL GUEST
AMICHAÏ LOURIE
FROM

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SHILOH שילה
WINERY

