

Our Illumination Menu

Chef de Cuisine

James A. Antonucci, Jr. CEC, MBA, LNHA

Executive Director,

The Atrium at Navesink Harbor

Executive Chef

George Shashaty

The Atrium at Navesink Harbor

Guest Sommelier

Markus Peter

FIRST COURSE

Chilled cocktail of White Burgundy-poached Lobster & Jumbo Lump Maryland Crabmeat served with a pomegranate remoulade

**Puligny-Montrachet Vieilles-Vignes, 2006,
Vincent Girardin, Burgundy**

SECOND COURSE

Duck Confit Ravioli served with a fig gastrique over grilled polenta drizzled with aged balsamic roast garlic syrup

Chateau Camensac 2005 Haut-Medoc, Bordeaux

THIRD COURSE (Guest's Choice)

“**The Duet**”—Bordeaux slow-roasted Braised Short Rib & roasted Petit Filet Mignon served with White Truffle-infused roasted Yukon Gold mashed potatoes and roasted baby vegetables

**Chateau Larrivet Haut Brion 2005,
Pessac-Graves, Bordeaux**

OR

Pinot Gris roasted Salmon served with haricot vert and roasted fingerling potatoes

Trimbach Pinot Gris Reserve, 2005, Alsace, France

SIGNATURE DESSERT

Frangelico-infused Crème Brulee served with strawberries and blueberries, topped with a sweet mascarpone cream

Carmes de Rieussec 2006, Sauternes, Bordeaux