



Friday night Dinner Club

UPCOMING EVENTS: APRIL - JUNE 2010



FRIDAY, APRIL 30 “MEDITERRANEAN HOMESICK BLUES”

As our Friday Night Dinner Club gatherings resume for 2010, start off with a wondrous journey through the varied expressions of Mediterranean cuisine. From the Straits of Gibraltar to the Red Sea, you’ll sample the diverse flavors of this delicious – and incredibly healthy – cuisine.

FRIDAY, MAY 14 “MORELS & ASPARAGUS – A MATCH MADE IN FOODIE HEAVEN”

Spring has most certainly bloomed when the foragers finally deliver morels to your plate. The buttery texture of the mature mushroom pairs wonderfully with the crunchy texture of freshly picked asparagus. Just wait ‘til you taste what Chefs Cuevas and Gabriel have in mind for this Friday Night feast!



*Executive Chef
Juan Jose Cuevas*



*Pastry Chef
Joseph Gabriel*

FRIDAY, JUNE 4 “REGIONAL FRANCE: BURGUNDY”

Sure, you’ve heard all about Burgundy wine. But did you know they eat pretty well there, too? It’s true – the same characteristics of the earth that give Burgundy wines such distinction also produce some hearty and rustic flavors. This evening will focus on diversity – from some of the world’s finest beef to rustic vegetables and maybe even a few local surprises. And yes, you can imagine the wines might be pretty notable, too.

FRIDAY, JUNE 18 “FIDDLEHEADS, AND RAMPS AND PEAS, OH MY! “

Spring vegetables produce wonderful dishes on their own, and some combinations are extremely memorable. With such big flavors and diverse textures, Chefs Cuevas and Gabriel will delight your senses – a bunch of them – with this evening’s preparations. You’ll also be treated to some of Jersey’s finest produce, grown just minutes from the restaurant.

All Friday Night Dinner Club events begin with a short cocktail reception, then a three-course dinner, paired with wine by Sommelier Brian Hider. Finally, enjoy a fantastic dessert course plus a parting gift!

**All dinners: \$100 per person
excluding tax and gratuity
Dinners begin at 7:30pm.**

Seating is very limited for these events, so call today to reserve your spot!

**Contact Joanne Carducci at
908/658.9292**