

NORTH SHORE HOUSE



*Red Wine
Dinner*

SATURDAY, MARCH 9TH

DOORS OPEN AT 5:00

DINNER STARTS PROMPTLY AT 6:00

\$130 PER PERSON

CALL 973-383-5460 OR BOOK ONLINE WITH RESY



PRICE DOES NOT INCLUDE TAX OR GRATUITY

NORTH SHORE HOUSE

Red Wine Dinner Menu

Course 1

Broccoli And Cheddar Soup

Served with La Muse Gamay, Loire Valley, Fr 2022.

Course 2

Serrano Ham And Arugula Salad

With pomegranate salsa

*Served with Faustino "Art Collection" Tempranillo,
Rioja, SP 2020.*

Course 3

Herb Roasted Chicken

Over pommes purée topped with chanterelle champagne
blackberry sauce

Served with Nevio Montelpuciano d'Abruzzo, IT 2021.

Course 4

Mussels And Chorizo

In tomato basil broth

*Served with Willamette Valley Vineyards "Whole Cluster"
Pinot Noir, OR 2022*

Course 5

Bolognese Paradelle

With truffle ricotta and roasted artichoke

*Served with Villa Cerna "Primocolle" Chianti Classico, Tuscany,
IT 2019.*

Course 6

Peppercorn Crusted Elk Medallions

With fondant potatoes, asparagus, braised shallot

Served with Vina Cobos "Cocodrilo", Mendoza, AR 2020.

Course 7

Salted Chocolate Dipped Figs

Over hazelnut crumbs with balsamic pearls

*Served with Immortal Estate "Slope" Cabernet Sauvignon, Hidden
Ridge, CA 2018.*

