



## *Blue Heron Tavern Specials*

### *Drinks*

*Willamette Valley Vineyards "Whole Cluster"*

*Pinot Noir, Willamette Valley, Or. 2022*

### *Soup*

*Lobster Bisque*

*With bourbon whipped cream and fried sage*

### *Appetizers*

*Pistachio Pesto Gnocchi*

*With crispy prosciutto and balsamic pearls*

*Butternut Squash Ravioli*

*In a brown butter sage sauce with a cranberry pinot glaze*

### *Entrées*

*Bison Strip Steak*

*Over au gratin potatoes, seasonal vegetable medley and topped with garlic compound butter, demi glaze, and beer battered onion rings*

*Filet of Sole*

*Over creamy grits with a cajun shrimp etouffee [G]*

*Pan Seared Duck Breast*

*Over roasted potatoes, haricot verts, topped with a fig wine reduction [G]*

*Braised Short Ribs*

*Over mashed potatoes, charred brussel sprouts, topped with crispy onions and Guinness gravy*

*Seared Salmon*

*Over pea pesto risotto with roasted tomatoes topped with lemon beurre blanc and crispy prosciutto [G]*

*North Shore House*

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