



March Wine Dinner

Course 1

Spring Herb Bisque

Topped with pumpkin seeds and a lemon cream [G]

Course 2

Roasted Quail Salad

With a blackberry balsamic [G]

Course 3

Seared Scallops

Over brown butter couscous and a caramelized cauliflower puree

Course 4

Elk Tartare

Served with homemade potato chips [G]

Course 5

Fresh Mushroom Ravioli

Tossed in herb butter

Course 6

Duroc Pork Belly Porchetta

Over a fennel pollen polenta and glazed carrots [G]

Course 7

Winter Truffle Panna Cotta

With a graham cracker crumb [G]

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