

Garden State Tasting Menu

Copeland features the finest ingredients of the State of New Jersey in this taste of summer.

CAPE MAY OYSTER

Tomato Granite

Scharffenberger, Brut NV, Mendocino County

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BARNEGAT LIGHT DAY BOAT SCALLOPS

Sweet Corn Chowder

Chardonnay, Sonoma-Cutrer, Russian River 2005

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GRIGGSTOWN CHICKEN BALLOTINE

Hopewell Valley Chambourcin Reduction

Pinot Noir, Chalone, Monterey 2005

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READINGTON RIVER FARMS BUFFALO FILET MIGNON

Shepherd Basket Cheese Tomato Tarte Tatin

Malbec, Aleph, Mendoza, Argentina 2004

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“PEACHES & CREAM”

Toasted Almond Ice Cream, Jersey Peaches & Tonka Bean Cream

Auslese Cuvee, Alois Kracher, Austria 2006

Executive Chef Thomas Ciszak

\$64 tasting menu

\$35 wine pairings

(Prices exclusive of taxes and gratuity)

20% gratuity added to parties of 6 or more