



The Ebbitt Room Farm to Table

Mondays & Thursdays \$45 per person (excluding tax and gratuity)

Wine Pairing Available at an additional cost

Call 609-884-5700 for reservations

♥ AMUSE ♥

Fava Salad

proscutto, fava beans, granna padana, meryer lemon vinaigrette, crouton

♥ FIRST COURSE ♥

Jersey Fresh Beet Borscht

goat cheese stuffed zucchini flower tempura, baby zucchini parpadelle, basil pesto

Spicy Strawberry, Radishes and Tuna Sashimi Salad

mango, avocado, red onion and coconut cilantro foam

♥ SECOND COURSE ♥

Vegetarian

a daily vegetable medley from seasonal vegetables

Grilled Lamb Chops

minted stewed English peas in pancetta butter with mushroom confit

Herbed infuse Olive Oil Poach Salmon

roasted young potatoes, artichokes and asparagus, piquillo pepper and black olive tapenade

♥ DESSERT ♥

Marinated Strawberry Shortcake Parfait

Farm House Cheese Plate