

d'jeet? Valentine's Tasting Menu

BELGIUM ENDIVE SALAD

radish, dates, shaved pecorino, spiced walnuts, aged fig balsamic

- OR -

VIETNAMESE SWEET POTATO BISQUE

blue crab and avocado



HOUSEMADE DUCK CONFIT

yellow turnip hash, bourbon glaze

- OR -

HOUSE SMOKED SALMON BILINI

horseradish cream, topeka caviar



BUTTERNUT SQUASH RAVIOLI

pistachio brown butter, marscapone

- OR -

JERSEY BUTTON CLAMS & LINGUINI

panchetta clam broth



BARNEGAT SEA SCALLOPS

celery root-apple puree, crispy pork belly, citrus reduction

- OR -

ANGUS SHORT RIB

root vegetable gratin, kale, natural jus



WARM CHOCOLATE RASPBERRY CAKE

- OR -

PROFITEROL ICE CREAM SUNDAE

vanilla ice cream, chocolate ganache, whipped cream with a cherry on top

\$75 Per Person

does not include tax & gratuity



Tuesday 14th

starting at 5pm

accepting reservations · walk-ins welcome



BYOB

732.224.8887 · djeetcatering.com