

TOWN MEETING

AT INN AT HASTINGS PARK

MONTHLY PRIX FIXE DINNER MENU

MAY 2021

STARTER

BARNEGAT LIGHT SEA SCALLOPS

FAVA BEANS, PEAS, BABY CARROTS, PARMESAN BROTH, CRISPY BACON

OR

CHILLED ASPARAGUS VICHYSOISE
WILD MUSHROOM DUXELLES, MARJORAM

OR

CRUDO OF SALMON
COMPRESSED ASIAN PEAR, SOY REDUCTION, CUCUMBER, JALAPEÑO, AVOCADO, LIME

OR

ARUGULA AND WATERCRESS SALAD
STRAWBERRIES, FETA, MINT, WALNUTS, PRESERVED CITRUS VINAIGRETTE

MAIN COURSE

ROASTED SPRING VEGETABLES

CREAMY CHICKPEA PURÉE, MARINATED GRAINS, CHERMOULA VINAIGRETTE

OR

SHELLFISH À LA NAGE

MUSSELS, CLAMS, SCALLOPS, CRAB, AROMATIC VEGETABLES, TOAST, GARLIC AIOLI

OR

ROASTED LEG OF LAMB

SPINACH AND ROASTED GARLIC PURÉE, NEW POTATOES,
SPRING ONION CONFIT, KALAMATA OLIVES, CHARRED LEMON JUS

OR

ROASTED ½ CHICKEN

LOCAL GREENS, CRISPY BREAD, ASPARAGUS,
CHARRED CHIPOLLINI ONIONS, PICKLED RAMP VINAIGRETTE

DESSERT

BUTTERMILK PANNA COTTA

BLUEBERRY COMPOTE, PEPPERED PISTACHIOS

OR

CHOCOLATE CREMEAUX

STRAWBERRIES, BALSAMIC, GRAHAM CRUST, WHIPPED CREAM

\$48 PER PERSON

EXECUTIVE CHEF: JORDAN BAILEY

WE APPRECIATE THE HARD WORK AND DEDICATION THAT OUR LOCAL FARMERS PUT INTO
THEIR PRODUCT AND WE ARE PROUD TO SUPPORT THEM.