

# DINNER FEATURES

6pm-9:45pm



## START

### Truffle Burrata & Heirloom Tomato Salad 16

*New Jersey Heirloom Tomatoes, Handmade Burrata, Crushed Pistachios*

### Pikliz A Griot 15

*Spicy Slaw, Twice-Cooked Pork Belly*

## MAIN

### Spiced Crusted Striped Bass 38

*Brown Butter Mushroom Broth, Pearl Onion Rainbow Potatoes, Hazelnut*

### Crispy Wild Trout 32

*Brussel Sprouts, Feuille de Brick, Dijon Mustard Vinaigrette*

### Red Wine Braised Beef Short Rib 38

*Sweet White Mashed Potato, Natural Jus, Pinot Noir*

### Ratatouille 30

*Lace Puff Pastry, Tea Smoked, Tomato Broth Consommé*

### Free-Range Chicken Breast 31

*Craft Beer Brine, Slow Roasted, Natural Jus, Steam Haricots Vert*

### 14oz Prime NY Strip 46

*Sauce Glacée au Pinot Noir, Yukon Gold Potatoes au Gratin*



Executive Chef: **Sylva Senat**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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upcoming events at  
Liberté Lounge—simply  
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SCAN ME