



# Valentine's Day PRIX FIXE MENU

4 Courses \$65 Per Person

[underthemooncafe.com](http://underthemooncafe.com)

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RESERVATIONS  
609.397.1710

## STARTERS

### Sea Jewel Tartare

Oysters & Scallops-Lemongrass, Ginger,  
Lime Mignonette

### Stuffed Shrimp

Horseradish, Crab, Creamy Pesto

### Roasted Bone Marrow

Grass Fed-Slow Roasted-Lemon-EVOO-  
Parsley-Shallots-Capers

### Cauliflower Steak

Meyer Lemon, Cauliflower Puree, Red  
Peppercorns

## SALADS

### Beet Carpaccio

Roasted Red & Gold Beets-Goat  
Cheese-Baby Arugula-EVOO-Cracked  
Pepper

### Arugula & Brussels

Arugula-Shaved Brussels-Asiago  
Cheese-Lemon Parmesan Dressing

### Luau

Baby Spinach-Grilled Pineapple-  
Shrimp-Feta Cheese-Guava Dressing

## ENTRÉES

### Braised Short Rib

Burgundy Braised-Loaded Potato Cake-  
Asparagus-Horseradish Cream

### Pork Chop

Stuffed with Figs, Prosciutto, Goat  
Cheese-Demi-Sautéed Homemade  
Gnocchi in a Sage Butter Sauce

### Steak Frites

Hanger Steak- Charred Asparagus-  
Potato Frites-Chimichurri

### Lobster & Crab Gnocchi

Homemade Gnocchi-Lobster & Crab  
Meat-Sherry Cream Sauce-Caramelized  
Onions

### Wild Mushrooms Risotto

Arborio Rice-Wild Mushrooms-  
Parmesan Cheese-Tuscan Truffle Oil

### Coq Au Vin

Slow Braised Burgundy Airline Chicken  
Breast-Mushrooms-Onions-Lardon-  
Pomme Puree

### Monk Fish

Lemongrass-Coconut Milk-Lime-Bok  
Choy-Jasmine Rice

## HOMEMADE DESSERT SELECTIONS

## A LA CARTE SIDES \$7

Brussels & Bacon  
Creole Mashed  
Cauliflower Puree  
Roasted Vegetables

No Substitutions

Please Inform Your Server of Any Allergies, Our Kitchen is NOT Gluten or Nut Free