



Tuesday, February 14th

6-11pm // Bar open till 2am

Appetizers

Foie Gras

Pan Seared, Brulee Strawberries and Apples, Over Savory Belgian Waffle
Grand Marnier Maple Whipped Cream, Brandy Cherries,
Apple Cider Drizzle & Port Wine Perigourdine Sauce
\$18

Broccoli Rabe & Shrimp

Sundried Tomatoes, Red Onions, Mozzarella, Red Wine Vinaigrette
\$14

Cupid Roll

Tuna and Salmon Reverse Roll
\$16

Main

Gnocchi

Fresh Potato Gnocchi, Tossed in a Slow Roasted Oxtail Sofrito
\$21

Chilean Sea Bass

Oven Roasted, Sweet Miso Glaze, Charred Baby Bok Choy, Sweet Pea Coulis
\$32

Rack of Lamb

Oven Roasted with Dijon Crust, Roasted Root Vegetables, Frites,
Pear William Au Jus
\$36

Surf & Turf

One and a Half Pound Broiled Lobster Oreganata
Filet Mignon, Caramelized Onion Glace
M.P.

Dessert Pairing choice of one

Nip & Nibble

Lemon Pignoli Nut Cake, Mascarpone Filling, Lemon Crème Anglaise,
Served with a Cordial of Limoncello

Passion

Port Wine Poached Pear, Di Saronno Infused Mascarpone
Amaretto Fennel Dust
Served with Relax Riesling

Decadent

Triple Chocolate Cake, Grand Marnier Macerated Strawberries
Balsamic Strawberry Sauce
Served with Louis M. Martini Cabernet Sauvignon

Ménage a Trois

White Chocolate, Jalapeño, Orange Praline Ice Cream
Bittersweet Chocolate Pot de Crème with Sea Salted Pretzel
Gianduja Chocolate Ganache Voulevant
Served with Apothic Red Blend

\$21 per item with wine included

One South Orange Avenue - South Orange, NJ 07079
973.762.5804 // www.aboverestaurantbar.com