

Friday May 17 5:30pm+ 7:30pm



STARTER

SWEET PEA + TRUFFLE SOUP

puree of sweet english peas with cream, leeks + white truffle oil.

ARUGULA ASPARAGUS SALAD

arugula, asparagus, peas, parmesan, fennel + pistachios

BISTRO SALAD

|baby greens with grated beet, carrot + fennel with parsely

MAIN

RAINBOW TROUT | pan seared trout with beurre blanc + toasted pine nuts served with potato fennel puree + sauteed asparagus, peas mushrooms

STEAK DIANE

filet mignon grilled + topped with a cognac mushroom sauce + served with potato fennel puree + sauteed asparagus, peas + mushrooms

CHICKEN PIALLARDS | thinly pounded chicken cutlets sauteed with asparagus, leeks, fennel + mushrooms served with potato fennel puree

RICOTTA GNOCCHI

Lebanon Cheese Co. Ricotta made into hand rolled gnocchi tossed with sauteed asparagus, peas, mushrooms + parmesan + fresh herbs

DESSERT

STRAWBERRY RHUBARB CRISP

strawberry and rhubarb served with oat crisp topping $\mathscr E$ ice cream

CHOCOLATE BANOFFEE TRIFLE

layers of milk chocolate mousse, caramelized bananas & caramel

HONEY TART

spring honey custard tarts, in vanilla shortbread crust, topped with fresh berries & crème

\$95 pp by reservation only

Bex Kitchen, 52 Main Street | Califon, NJ inquiries@bexkitchen.com | 908-975-3334