

# **CHRISTOPHER'S DINNER MENU**

*CHRISTOPHER'S selects fresh seasonal ingredients. We work with local farmers and producers to deliver the highest quality products available.*

## **SOUP**

**ONION SOUP GRATIN**

\$6

**SOUP OF THE DAY**

\$5

**PURPLE POTATO BISQUIE**

*Panchetta Crisps-Shoestring Garnish*

\$6

## **APPETIZERS & SALAD**

**WILD MUSHROOM CREPE & CARAMELIZED SHALLOTS**

*Burgundy Coulis and Rock Chive Sauce*

\$8

**ESCARGOT IN MUSHROOM CAPS**

*Garlic Herb Butter and Fried Leeks*

\$9

**DUCK CONFIT RISOTTO**

*With Hoisin Drizzle*

\$10

**CURRIED CASHEW, PEAR AND GRAPE SALAD**

*Seasonal Baby Greens with Honey Dijon Vinaigrette*

\$9

**WATERMELON & FETA SALAD**

*Arugula and Spinach Leaves with White Balsamic Vinaigrette*

\$9

*Special Request will be Honored upon Availability*

## DINNER

### **PAN SEARED FRENCH CUT CHICKEN BREAST**

*Parsnip and Cremini Puree*

\$14

### **SAUTÉED SALMON**

*Fresh Tomato Caper Crust*

\$18

### **CLASSIC SPAGHETTI CARBONARA**

*Pancetta, Anchovies, Egg, and Peas*

\$19

### **OPEN SEAFOOD RAVIOLI**

*Lobster, Shrimp, Sea Scallops, and Crabmeat in a  
Herb Broth and Classic Truffle Cardinal Sauce*

\$28

### **SAUTÉED SEA BASS**

*Spicy Fresh Fruit Salsa*

\$21

### **GRILLED PORK TENDERLOIN**

*Rosemary Red Wine Reduction*

\$17

### **CENTER CUT FILET MIGNON**

*Trio of Wild Mushroom Ragout*

\$23

### **GRILLED NY SIRLOIN STEAK**

*Caramelized Bermuda Onions*

\$22

### **SAUTÉED TOFU**

*Asian Vegetable Medley and Basmati Rice*

\$19

### **SIDES**

*Sautéed Patna Rice*

*Garlic Smashed Potatoes & Butternut Squash Confit*

*Wheat Berry Cremini Mushrooms*

*Baked Penne in White Cheddar Sauce*

\$4

**VEGETABLE SIDES**

*Sautéed Asparagus & Tomato*  
*Seasonal Baby Vegetables*  
*Caramelized Mixed Root Vegetables*  
*Garlic Sautéed Mixed Greens*  
\$4

**DESSERTS**

**STRAWBERRY CHEESECAKE**  
*Whipped Cream and Fresh Berry Compote*  
\$6

**CHOCOLATE PEANUT BUTTER CAKE**  
*Grape Jelly and Whipped Cream*  
\$6

**AUTHENTIC LAVA CAKE**  
*Rich Dark Chocolate with Carmel Sauce Lave Gelato Fresh Raspberries*  
\$6

**SUGAR FREE CHEESECAKE**  
*With Fresh Berries*  
\$6

**PEAR TARTLET**  
*Almond Crusted French Vanilla Ice Cream with Wild Flower Honey Drizzle*  
\$6

**HELDRICH OPERA CAKE**  
*Delicate Sponge Cake, Mocha French Butter Cream and Chocolate Ganache*  
\$6

**10 LIVINGSTON AVENUE**  
**NEW BRUNSWICK, NJ 08901**  
**PLEASE CALL 732.21.2200 FOR RESERVATIONS**