

TERRACE LOUNGE

À LA CARTE DINING ROOM AT THE MANOR

Romantic Getaway for Two

The Manor and the Marriott Residence Inn at The Manor now offer a Romantic Getaway for Two, an extravagant retreat for couples. The Getaway includes a romantic five-course dinner in The Terrace Lounge dining room at The Manor. There are several menu options available, all of which include wine and champagne, of course!

Also included is an overnight stay at the Marriott Residence Inn at The Manor. The Residence Inn will provide elegant accommodations and on-site amenities that include an indoor swimming pool and whirlpool, billiards room, 24-hour fitness facility, and a full hot breakfast served the following morning in the Hearth Room at The Residence Inn.

The Romantic Getaway for Two is available for an all-inclusive price of \$475.00.

Romantic Getaway Gift Certificates are also available.

The Romantic Getaway Menu is also available on its own, including wines, without an overnight stay, for an all-inclusive price of \$295 for two.

For reservations or more information, please call our reservations department (973-731-2360) Monday through Friday between 11:00 am and 5:00 pm.

Romantic Dinner Menu

With Recommended Wine Pairings

Amuse-Bouche

CHEF'S DAILY SELECTION

Varichon & Clerc Privilège Rosé Brut, France N/V

First Course

ASSORTED CHILLED SHELLFISH

Shrimp, Oysters, Lobster Claws and Crabmeat

Domaine Cherrier Sancerre, Loire Valley 2014

Or

JUMBO LUMP CRABMEAT ON AVOCADO

Cherry Tomatoes, Truffle-Parsley Oil, Vanilla Aioli

Dry Creek Vineyard Sauvignon Blanc, Sonoma County 2014

Or

CRAB AND LOBSTER CAKE

with Scallop and Prosciutto Pinwheel

Jicama Slaw, Pesto and Romesco Sauce

Talbott Kali Hart Chardonnay, Monterey 2013

Or

DUET OF HUDSON VALLEY FOIE GRAS

Seared Foie Gras and Foie Gras Torchon

Smoked Pineapple and Strawberry Compote, Brioche Crouton,
Sauternes Gastrique

Julia James Pinot Noir, California 2014

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Romantic Dinner Menu

(continued)

Second Course

CAESAR SALAD FOR TWO

Prepared Tableside

Intermezzo

ILLUMINATED LEMON SORBET

Main Course

CHATEAUBRIAND FOR TWO

Prepared Tableside

Bouquetiere of Vegetables, Baby Potatoes, Béarnaise Sauce

Whitehall Lane Tre Leoni Cabernet Sauvignon, Napa 2012

Or

PAN-SEARED BRONZINI AND TIGER PRAWN

Artichokes Barigoule and Fennel Confit, Bouillabaisse Broth

Talbott Kali Hart Chardonnay, Monterey 2013

Or

SHELLED MAINE LOBSTER BRAISED IN SWEET BUTTER

Lobster Potato Confit, Green Asparagus, Oyster Mushrooms,
Corn Coulis, Shellfish Emulsion

Dry Creek Vineyard Fumé Blanc, Sonoma County 2014

Or

PORCINI-CRUSTED RACK OF LAMB

Potatoes Boulangère, Roasted Salsify, Baby Zucchini,
Cherry Tomatoes on the Vine, Lemon Thyme Jus

Allegrini Palazzo della Torre, Baby Amarone, Veneto 2011

Dessert

Served with Robert Mondavi Moscato d'Oro, Napa Valley 2013

BANANAS FLAMBÉ FOR TWO

Prepared Tableside

Caramelized Bananas Over Vanilla Ice Cream

Or

MOCHA CARAMEL CHEESECAKE TORTE

Mocha Cheesecake, Caramel Mousse, Cinnamon Ice Cream,
Caramel Sauce, Orange Coulis, Espresso Geleé

Or

VALRHONA BITTERSWEET MOUSSE

Dark Chocolate Mousse, Pear and Fig Chutney,
White Chocolate Ice Cream, Chocolate Sauce

And Your Choice of Coffee, Tea, Espresso or Cappuccino

