



NEW YEAR'S EVE 2011

Pianist George Mesterhazy plays his Steinway until the wee small hours!

FOUR-THIRTY / FIVE O'CLOCK SEATING (KID-FRIENDLY)

Adults – A la Carte Menu (entrées from \$25)

Kids' Two-Course Menu - \$25

Dining later? Adults accompanying kids may order Champagne and an Appetizer or Hors D'oeuvres - \$25
Party Hats, Noisemakers and Balloons for All with "Practice" Countdown at 6:00 p.m.!

SEVEN O'CLOCK SEATING - \$85 PER PERSON

Complimentary Buttered Hors D'oeuvres in our lounge from 6:30 p.m.

Champagne Toast

Soup, Salad or Appetizer

Entrée

Dessert and Coffee

plus Party Hats and Noisemakers – Practice Countdown around 8:15 p.m.!

NINE-THIRTY SEATING - \$95 PER PERSON

Complimentary Buttered Hors D'oeuvres in our lounge from 9:00 p.m.

Champagne Toast

Soup

Salad

Appetizer

Entrée

Dessert and Coffee

plus Party Hats and Noisemakers – Countdown to midnight!

NEW YEAR'S EVE 2011 AT THE MERION INN

APPETIZERS

Chilled Shrimp Cocktail Martini with Bloody Mary Cocktail Sauce
Petite Lobster Roll on a Brioche Bun with Old Bay Potato Crisps
Trio of House-Smoked Salmon and Crème Fraiche, Gravad Lax with Mustard Dill Sauce and Salmon Tartare
Cape May Oysters wrapped in Pancetta with Braised Spinach and Champagne Cream Sauce
Beef Carpaccio drizzled with Truffle Oil, topped with Arugula Salad and Shaved Parmesan
Braised Beef Short Rib Handmade Ravioli with Sautéed Wild Mushrooms & a Cabernet Reduction

SOUPS

Lobster Bisque * Duck Tortellini in Brodo

SALADS

Orange, Dried Cranberry and Spiced Pecan Salad with Honey Goat Cheese and Mixed Greens
French Bistro Salad of Red & White Belgian Endive, Pears, Crumbled Roquefort Cheese, Dijon Vinaigrette
Caesar Salad with Homemade Garlic Croutons and Shaved Parmesan
Classic Iceberg Wedge with Crumbled Bacon, Cherry Tomatoes and Choice of House Dressing

ENTRÉES

Pan-Seared Cape May Scallops with Bacon-Horseradish Cream Sauce and Crab & Fingerling Potato Hash
Grilled Arctic Char with Grilled Asparagus, Hollandaise and a Citrus-Saffron Risotto Cake
Miso-Marinaded Chilean Sea Bass with Wilted Bok Choy with Sesame Vinaigrette and Ginger Sticky Rice
Broiled Lobster Tail with Julienne Vegetables and Citrus Champagne Cream Sauce
over smashed purple Peruvian potatoes
Pan-Seared Duck Breast with Dried Cherry-Port Wine Demi-Glace and Pecan Wild Rice
Dijon-Herb Encrusted Rack of Lamb with Port Demi-Glace & Roasted Garlic Mashed Potatoes
Grilled Filet Mignon with ½ Merion Lobster Tail stuffed with Lobster and Jumbo Lump Crabmeat
served with Cabernet demi-glace and truffled duchesse potatoes
Black Angus Prime Rib of Beef Au Jus with Sliced Wild Mushrooms
Grilled Asparagus, Roasted Tomatoes, Portobello Mushrooms & Israeli Couscous
with garlic, roasted red peppers & herbs, sprinkled with feta cheese (optional) & pignoli nuts

Entrees served with chef's choice of vegetables. Merion potato cup available upon request.

DESSERTS

Tangerine Crème Caramel with Candied Tangerine Peel
Frozen Lemon Meringue Torte with Crispy Meringues, Lemon Curd, Lemon Ice Cream and Raspberry Purée
Warm Cinnamon-Banana Bread Pudding with Caramel Sauce and Bliss Organic Cinnamon-Clove Ice Cream
Flourless Chocolate-Raspberry-Almond Cake with Chantilly Cream
Bliss Champagne Sorbet with Fresh Berries