



SPECIAL HOLIDAY CELEBRATION DINNER

Spend Christmas Eve or Christmas Day with Us!

Christmas Eve: seating 4 to 8 pm Christmas Day: seating 2 to 7 pm

Enjoy a fabulous 4-course menu with a Welcome Toast of Champagne or Sparkling Cider, PLUS:

Live Piano Music - Pianist Dean Schneider performs a festive mix of carols & favorite jazz standards

A Gift from Us - A souvenir CD of holiday favorites and jazz standards recorded at The Merion Inn by the late George Mesterhazy, Barry Miles, Jon Pruitt, Dean Schneider and Lisa Tee

\$65* adult, \$30* child (*Tax & gratuity additional*)

(\$55 adult and \$25 child if tickets purchased by Sunday, December 15)

MENU

Champagne Toast and Chef's Amusée

Appetizers:

Jersey Shore Clam Chowder * Black Bean Soup topped with Red Onion and a Dollop of Sour Cream
Chilled Shrimp Cocktail with a Trio of Dipping Sauces
Christmas Salad of Roasted Pears, Dried Cranberries, Spiced Walnuts, Baby Greens & Gorgonzola
Classic Iceberg Wedge with Crumbled Bacon, Cherry Tomatoes and Merion Blue Cheese or House Russian Dressing
Chilled Lobster and Shrimp Terrine with Crispy Chickpea Salad and Cilantro Vinaigrette
Wild Mushroom Feuilleté in Puff Pastry, with crispy lardons, Jersey leeks and a sherry demi-glace with cream
Charcuterie Plate of Cured Duck Breast, Duck Rillettes and Manchego Cheese with Sour Cherry-Port Compote
Grilled German Knockwurst (*made locally by Gaiss' Market*), Warm German Potato Salad with Bacon & Creamy Apple Slaw

Entrées:

Potato-Encrusted Cod with Littleneck Clams, Orange-Fennel Salad and a Seafood Broth with Fresh Basil & Tarragon
Pan-Seared Cape May Scallops with Crispy Pancetta, Mascarpone Polenta, Charred Tomato Broth and Broccoli Rabe
Lobster & Crab Imperial * Maryland Crab Cakes with Roasted Red Pepper Beurre Blanc, Tomato & Corn Salsa
Roast Bistro Chicken with Savory Herb Bread Pudding, Mashed Potatoes, Roast Chicken Gravy and Haricot Vert
Grilled Pork Chop (12 oz.), Bacon-Sweet Potato Hash, Caramelized Shallot-Cranberry Demi Glace & Gorgonzola Butter
Grilled Filet Mignon with Bearnaise Sauce or Cabernet Demi-Glace * Prime Rib of Beef Au Jus with Wild Mushrooms
Israeli Couscous with Portobello Mushrooms, Roast Tomatoes, Roasted Red Peppers and Asparagus, drizzled with a Balsamic Reduction, sprinkled with Pine Nuts & Feta Cheese (optional)

Desserts:

Fallen Chocolate Soufflé with White Chocolate Mousse * Grand Marnier Crème Caramel & Candied Orange Peel
Warm Apple-Cherry Crisp with Cinnamon Streusel Topping and Vanilla Ice Cream * Chocolate Pots de Crème
Warm Banana Bread Pudding, Caramel Sauce & Salted Caramel Ice Cream * London Cheesecake * Ice Cream/Sorbet

Kid's Menu: Soup/Prime Rib, Roast Chicken, Chicken Fingers or Pasta/Chocolate Brownie Sundae/Beverage

106 Decatur St. at Columbia Ave., Cape May Reservations: 609.884.8363 or www.merioninn.com