

The Merion Inn – Cape May Restaurant Week Menu - June 2 through 9, 2019

Appetizer, Entrée and Dessert for \$35.00 (plus tax and gratuity)

EXECUTIVE CHEF GREG BAUDERMANN

Appetizers

New England-Style Clam Chowder

Minestrone Soup Spring vegetables, pesto, grilled Parmesan toast

Wild Burgundy Escargot parsley, Champagne and hazelnut butter

Merion Clams Casino chopped top necks and sautéed bell peppers and onion, topped with crispy bacon

Romaine “Wedge” Salad applewood-smoked bacon, cherry tomatoes, blue cheese dressing

Garden Salad mixed greens with cherry tomatoes, cucumbers, red onion, carrots, herb vinaigrette

Entrées

Grilled Salmon apricot-soy glaze, with coconut-pecan jasmine rice, sautéed spinach

Norfolk Canyon Swordfish shaved fennel, fingerling potatoes, “Manhattan-style” clam broth

No Frills Seafood (Florida tiger shrimp or Cape May scallops)
your choice of scampi-style, broiled or fried, with lemon wedge, house tartar or cocktail sauce,
served with Merion potato cup and fresh vegetable or cole slaw

Bucatini Pasta with Old World Bolognese Sauce Grana Padano cheese

Glazed Beef Short Ribs potato purée, roasted heirloom carrots, Jersey asparagus, bordelaise sauce

Heritage Pork Milanese baby arugula salad, cherry tomatoes, Meyer lemon vinaigrette

Wild Mushroom Risotto carnaroli rice, Madeira, mascarpone cheese and chives
(chef will prepare a vegan version of this dish upon request)

Desserts

Key Lime Pie with Graham Cracker Crust

Chocolate Ganache and White Chocolate Raspberry Ganache Torte

Merion Strawberry Shortcake with Old-Fashioned Shortcake Biscuit and Whipped Cream

Citrus Almond Torte with Lemon Curd and Fresh Berries

Chocolate Pots de Crème with Whipped Cream

Ice Cream or Sorbet with a Lemon Shortbread Cookie

106 Decatur Street, Cape May, NJ Reservations 609.884.8363 or www.merioninn.com

(for more details about Cape May Restaurant Week visit www.cmrestaurantweek.com)