



NEW YEAR'S EVE 2017

Pianist Barry Miles on the Steinway until the wee small hours!

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

Adults – A la Carte from the New Year's Eve Menu

Kids' Two-Course Menu - \$25

Party Hats, Noisemakers and Balloons for All with "Practice" Countdown at 6:00 p.m.!

SEVEN O'CLOCK SEATING - \$90* PER PERSON (3 courses)

Enjoy piano music in our lounge from 6:15 p.m.

Champagne Toast and Chef's Amusée

First Course - *Appetizer, Soup or Salad from NYE menu*

Entrée

Dessert and Coffee/Tea

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

NINE-THIRTY SEATING - \$100* PER PERSON (5 courses)

Enjoy piano music in our lounge from 8:45 p.m.

Champagne Toast and Chef's Amusée

Soup

Salad

Appetizer

Entrée

Dessert and Coffee/Tea

plus Party Hats and Noisemakers – Countdown to midnight!

**(tax, gratuity and additional drinks not included)*

106 Decatur Street, Cape May

Reservations: 609.884.8363

www.merioninn.com



NEW YEAR'S EVE 2017 AT THE MERION INN

A La Carte Menu for 4:30/5 seating

APPETIZERS

- Pastry "Cigars" with Feta-Artichoke Filling** 10 *sundried tomato pesto dip*
House-Cured Gravad Lax 13 *dill-cured salmon, with classic Scandinavian mustard sauce and dark pumpernickel*
Oysters Rockefeller 15
Shrimp Cocktail 14 *trio of dipping sauces*
Maine Lobster Roll 18 *a butter-brushed toasted brioche roll, with parsnip crisps*
Escargot and Crimini Mushroom Vol-au-Vent 15 *roasted garlic-Brandy cream sauce*
Beef Carpaccio 18 *thin slices of rare beef tenderloin, white truffle oil, baby arugula, shaved Parmesan*

SOUPS

- Lobster Bisque** 14
Escarole and Leek Soup *chicken broth* 9

SALADS

- Poached Pear Salad with Roquefort** 10 *frisée and arugula, Champagne vinaigrette*
Golden and Red Beet Salad with Goat Cheese 10 *baby arugula, creamy horseradish vinaigrette*
Caesar Salad 9 *romaine, house croutons, shaved Parmesan and whole anchovies (optional)*
Classic Iceberg Wedge 10 *Merion blue cheese dressing, diced tomatoes, crispy crumbled bacon*

ENTRÉES

- Pan-Seared Cape May Scallops** 35 *brandy-Pernod flambé, fennel with dill, Romano tuile, baby carrots and asparagus, tobiko caviar*
Potato-Encrusted Salmon 28 *sautéed spinach, red bell pepper corail sauce, asparagus*
Merion Crab Imperial *lump crabmeat in a creamy sauce, broiled 'til bubbly, served with Merion potato cup and fresh vegetable medley* 32
Cold Water Lobster Tail 46 *baby vegetables, roasted red bliss potatoes, drawn butter*
Poached Frenched Chicken Breast with Chanterelle Mushrooms 26 *baby vegetables, pommes vapeur, chanterelles-brandy cream sauce*
Pan-Seared Duck Breast with Blackberries 30 *tri-color vegetable timbale (asparagus mousse, sautéed spinach, baby carrot mousse), black cherry Port wine-Grand Marnier sauce*
Dijon-Encrusted Rack of Lamb 35 *haricots verts, baby carrots, mashed potatoes, thyme-infused Port reduction*
Grilled Prime Pork Chop with Applejack Sauce *mashed sweet potatoes, baby vegetables* 28
Grilled Filet Mignon (4 oz.) with Crab-stuffed Colossal Shrimp *grilled asparagus, duchesse potatoes* 42
[with stuffed 7 oz. lobster tail instead of shrimp 49]
Grilled Filet Mignon (6 oz.) with béarnaise or Cabernet demi-glace, grilled asparagus, duchesse potatoes 34
NY Strip Steak (12 oz.) *maître d'hôtel butter, grilled asparagus and portobello mushrooms, duchesse potatoes* 38
Grilled Portobello Mushroom stuffed with Toasted Farro and Veggies 20 *with grilled asparagus, sautéed spinach, blistered cherry tomatoes and basil-pignoli nut pistou*

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

(continued—NYE À La Carte Menu for 4:30/5 p.m. seating)

DESSERTS 8

Profiteroles with Espresso-Chocolate Chip Ice Cream *fudge drizzle*

Chocolate Ganache-White Chocolate Raspberry Ganache Tart

Frozen Lemon Meringue Torte

Old Fashioned Strawberry Shortcake with Whipped Cream

Key Lime Pie with Whipped Cream

Fresh Berries with Whipped Cream (optional)

Ice Cream or Sorbet with a lemon shortbread cookie

NEW YEAR'S EVE 2017 AT THE MERION INN

106 Decatur Street, Cape May, NJ Reservations: 609-884-8363 (may not be made online)

7:00 seating – 3 courses \$90* per person (Starter is either Appetizer, Soup or Salad)

**(plus additional beverages, tax and gratuity)*

Champagne Toast and Chef's Amusée!

STARTERS

- Pastry "Cigars" with Feta-Artichoke Filling** *sundried tomato pesto dip*
House-Cured Gravad Lax *dill-cured salmon, with classic Scandinavian mustard sauce and dark pumpernickel*
Oysters Rockefeller
Shrimp Cocktail *trio of dipping sauces*
Maine Lobster Roll *a butter-brushed toasted brioche roll, with parsnip crisps*
Escargot and Crimini Mushroom Vol-au-Vent *roasted garlic-Brandy cream sauce*
Beef Carpaccio *thin slices of rare beef tenderloin, white truffle oil, baby arugula, shaved Parmesan*
Lobster Bisque
Escarole and Leek Soup *chicken broth*
Poached Pear Salad with Roquefort *frisée and arugula, Champagne vinaigrette*
Golden and Red Beet Salad with Goat Cheese *baby arugula, creamy horseradish vinaigrette*
Caesar Salad *romaine, house croutons, shaved Parmesan and whole anchovies (optional)*
Classic Iceberg Wedge *Merion blue cheese dressing, diced tomatoes, crispy crumbled bacon*

ENTRÉES

- Pan-Seared Cape May Scallops** *brandy-Pernod flambé, fennel with dill, Romano tuile, baby carrots and asparagus, tobiko caviar*
Potato-Encrusted Salmon *sautéed spinach, red bell pepper corail sauce, asparagus*
Merion Crab Imperial *lump crabmeat in a creamy sauce, broiled 'til bubbly, served with Merion potato cup and fresh vegetable medley*
Cold Water Lobster Tail *baby vegetables, roasted red bliss potatoes, drawn butter*
Poached Frenched Chicken Breast with Chanterelle Mushrooms *baby vegetables, pommes vapeur, chanterelles-brandy cream sauce*
Pan-Seared Duck Breast with Blackberries *tri-color vegetable timbale (asparagus mousse, sautéed spinach, baby carrot mousse), black cherry Port wine-Grand Marnier sauce*
Dijon-Encrusted Rack of Lamb *haricots verts, baby carrots, mashed potatoes, thyme-infused Port reduction*
Grilled Prime Pork Chop with Applejack Sauce *mashed sweet potatoes, baby vegetables*
Grilled Filet Mignon (4 oz.) with Crab-stuffed Colossal Shrimp *grilled asparagus, duchesse potatoes*
[with stuffed 7 oz. lobster tail instead of shrimp – add \$5]
Grilled Filet Mignon (6 oz.) *with béarnaise or Cabernet demi-glace, grilled asparagus, duchesse potatoes*
NY Strip Steak (12 oz.) *maître d'hôtel butter, grilled asparagus and portobello mushrooms, duchesse potatoes*
Grilled Portobello Mushroom stuffed with Toasted Farro and Veggies *with grilled asparagus, sautéed spinach, blistered cherry tomatoes and basil-pignoli nut pistou*

Entrees served with specified accompaniments. Merion potato cup available upon request.

(continued—NYE Menu for 7 pm seating)

DESSERTS

Profiteroles with Espresso-Chocolate Chip Ice Cream *fudge drizzle*

Chocolate Ganache-White Chocolate Raspberry Ganache Tart

Frozen Lemon Meringue Torte

Old Fashioned Strawberry Shortcake with Whipped Cream

Key Lime Pie with Whipped Cream

Fresh Berries with Whipped Cream (optional)

Ice Cream or Sorbet with a lemon shortbread cookie

COFFEE/TEA

NEW YEAR'S EVE 2017 AT THE MERION INN

9:30 seating – 5 courses \$100* per person (soup, salad, appetizer, entrée and dessert)

**(plus additional beverages, tax and gratuity)*

Champagne Toast and Chef's Amusée!

APPETIZERS

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SOUPS

- Lobster Bisque**
Escarole and Leek Soup *chicken broth*

SALADS

- Poached Pear Salad with Roquefort** *frisée and arugula, Champagne vinaigrette*
Golden and Red Beet Salad with Goat Cheese *baby arugula, creamy horseradish vinaigrette*
Caesar Salad *romaine, house croutons, shaved Parmesan and whole anchovies (optional)*
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ENTRÉES

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Fresh Berries with Whipped Cream (optional)

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COFFEE/TEA