



CAPE MAY RESTAURANT WEEK 2010

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\$36.10

FIRST COURSE

STRAWBERRY PROSCIUTTO SALAD

BASIL LEAFS, GRANA PANDANA CHEESE, FIGS, BALSAMIC HONEY REDUCTION

BEET SALAD

CHIVE GOAT CHEESE CRÈME, ORGANIC MICRO GREEN, BLACKBERRY GINGER
VINAIGRETTE

GRILLED JERSEY FRESH ASPARAGUS SALAD

SIX MINUTE POACHED EGG, ARUGULA AND ORANGE SALAD, PORCINI TRUFFLE
EMULSION, SHAVED GRANA PADANA CHEESE

CALAMARI

LIME-GINGER AÏOLI, ORGANIC MICRO GREENS

ENTREE

PAN ROASTED AUSTRALIAN BARRAMUNDI

MEYER LEMON SCENTED SUNCHOKE PURÉE, FAVA BEANS, ENGLISH PEAS, PANCETTA,
OYSTER MUSHROOMS, GREEN GARLIC TOMATO COMPOTE

BEEF TENDERLOIN

GRILLED ARTICHOKEs, POTATO BOULANGÈRE, CHERRY TOMATO CONFIT, TARRAGON
BORDELAISE

HALIBUT

CLASSIC MANHATTAN CLAM CHOWDER, CHERRYSTONE CLAMS, YUKON GOLD AND
OLIVE OIL PURÉE, ROASTED FENNEL, WILTED SWISS CHARD, BLOOD ORANGE BLACK
OLIVE TAPENADE

DESSERT SELECTION – A LA CARTE