

The Merion Inn – Cape May Restaurant Week Menu - June 6 to June 13, 2010

Appetizer, Entrée and Dessert for \$36.10 (plus tax and gratuity)

Appetizers

Strawberry, Orange and Goat Cheese Salad
with toasted almonds and honey orange vinaigrette

Farmers Market Salad *
roasted Jersey asparagus tossed with grape tomatoes, Kalamata olives,
fresh mozzarella bocconcini, orzo, garlic, lemon & olive oil

Mediterranean Salad with Shaved Fennel and Pecorino Toscana Cheese *
with red and green baby romaine, baby arugula, terra rosso and fresh basil,
with a light fresh basil vinaigrette, sprinkled with toasted pignoli nuts

Creamy Crab Bisque, served with Roasted Corn, Apple and Arugula Salad

Hand-made Ravioli stuffed with Rock Shrimp, Fennel and House-Made Ricotta
in a saffron shellfish nage, garnished with fresh basil

Pancetta-wrapped Cape May Salts (*local oysters*)
served over baby spinach, drizzled with Champagne cream sauce

Fried Chesapeake Oysters with Chipotle-Lime Rémoulade and Sliced Fresh Jalapeños *

Grilled Portobello Mushroom topped with Melted Manchego Cheese and Crispy Fried Shallots *
over wilted baby spinach, drizzled with mild sherry vinaigrette

Entrées

Pan-Seared Cape May Scallops
with Crab-Jersey Asparagus-Fingerling Potato Hash
served with fresh horseradish root-cider vinegar cream sauce and smoked paprika oil

Grilled Fresh-Caught Local Bluefish with Fennel-Orange Salad
over roasted tomato-balsamic coulis

Pan-Seared Chilean Sea Bass with Carrot-Coriander Reduction and Mashed Parsnips
garnished with bacon-fried Jersey leeks

Maryland Crab Cake and Merion Deviled Crab Cake Duet *
one of each, served with roasted red pepper cream sauce and spicy rémoulade

Grilled Loin Lamb Chops, with Spiced Mashed Chickpeas and Cucumber Salad
served with a flavorful feta cheese demi-glace

Porcini-dusted Filet Mignon with Roasted Jersey Asparagus Salad
served with gorgonzola mashed potatoes and Cabernet demi-glace

Desserts

Grand Marnier Crème Caramel garnished with Candied Orange Peel*

Frozen Lemon Meringue Torte with Lemon Curd and Lemon-Vanilla Ice Cream *

Petite Merion Strawberry Shortcake with Almond Biscuit and Whipped Cream*

Dark Chocolate Pudding with Caramel Cream and Pistachio Praline

Dulce de Leche Cheesecake Bars with Graham Cracker Crust and Whipped Cream

* Items with an asterisk are available on our regular menu

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)