

Peter Shields Inn

Cape May Restaurant week
June 6 to June 13, 2010

Appetizer

Mussels

P.E.I. mussels steamed in a broth of dry white wine and crushed garlic, tossed with plum tomato concasse and basil chiffonade.

Sashimi

Coriander crusted white tuna loin, ripe tomato and avocado salsa, black pepper-Thai basil infused olive oil.

Steak Plateau

Blackened, layered with red cabbage slaw, roasted corn, crispy tortillas and smoky molasses barbecue.

Mixed Greens

Mixed greens, chevre cheese, roasted cashews and grape tomatoes, finished with a zesty ginger-citrus vinaigrette.

Entrees

Filet Mignon

Petite center cut filet grilled and prepared with dolce gorgonzola cheese, pear and red onion compote, grilled asparagus, finished with a port wine glaze.

Ocean Exotics

Select gourmet seafood, daily chosen and prepared nightly.

Pork

Grilled French cut pork chop, roasted fingerling potatoes, arugula salad, **bacon Dijon vinaigrette.**

Chef's choice dessert

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