

# The Merion Inn –2017 Fall Cape May Restaurant Weekend, November 2-5

Special RW Menu--Appetizer, Entrée and Dessert for \$35.00 **all night long** (plus tax and gratuity)

NOTE: Early Diners' Special 5-5:30- asterisked (\*) items only—3 courses \$25

CHEF NICK MAZZUCA

SOUS CHEF GLENN TURNER

## Appetizers

WARM ROASTED BEET SALAD WITH GOAT CHEESE CREMA pistachio chimichurri

GRILLED OCTOPUS cannellini bean salad with fresh basil, mint and pickled red onion,  
roasted garlic-red pepper Romesco sauce (*contains ground almonds and bread crumbs*)

FIVE SPICE PORK BELLY WITH NAPA SLAW

CAPE MAY SALTS with lemon-Tabasco mignonette

\*MERION CLAMS CASINO topped with crispy bacon

FRIED CHESAPEAKE OYSTERS WITH CHIPOTLE-LIME RÉMOULADE sliced jalapeños

\*GALA APPLE SALAD WITH CRUMBLER BLUE CHEESE AND TOASTED WALNUTS baby greens, Champagne vinaigrette

\*CAESAR SALAD house garlic croutons, shaved Parmesan, white anchovies (*optional*)

\*AUTUMN SQUASH SOUP garnished with crème fraîche and chopped chives

SOUP 'N SALAD FALL COMBO Autumn squash soup with Gala apple-blue cheese-walnut salad

\*JERSEY SHORE CLAM CHOWDER

\*FRENCH ONION SOUP TOPPED WITH MELTED CHEESE

## Entrées

\*FAROE ISLAND SALMON fennel soubise, Romanesco broccoli, roast fingerling potatoes, sage brown butter, lemon-parsley gremolata

CRAB CAKE & SALMON CAKE DUET roasted red pepper cream sauce and lemon-caper beurre blanc, corn-tomato salsa, choice of sides

\*SHRIMP 'N CHEDDAR GRITS with savory low country shrimp gravy, chopped green onions, bacon lardons (*bacon may be omitted*)

SIMPLE SEAFOOD ENTRÉES: CHOOSE EITHER FLOUNDER, SCALLOPS, SHRIMP OR SHRIMP-SCALLOP COMBO includes choice of sides

MERION CRAB IMPERIAL choice of sides

\*SLOW-BRAISED BONELESS BEEF SHORT RIBS Autumn hash (parsnips, sweet potatoes delicata squash, baby kale), red wine braise

GRILLED PRIME PORK CHOP crispy Brussels sprouts with whole grain mustard vinaigrette, farro "risotto", bacon jam

STEAK FRITES WITH ROASTED WILD MUSHROOMS sherried mushroom demi-glace

\*CHICKEN FRANCAISE with lemon-caper beurre blanc, choice of sides

\*VEGETABLES TAKE CENTER STAGE!

GRILLED PORTOBELLO MUSHROOM STUFFED WITH QUINOA AND VEGGIES (eat your vegetables -- make Mom happy :)

with grilled asparagus, sautéed spinach, blistered cherry tomatoes and basil-pignoli nut pistou

Pescatarians and Carnivores: Add a 4 oz. portion of grilled salmon; grilled shrimp or grilled chicken breast

## Desserts

\*KEY LIME PIE WITH GRAHAM CRACKER CRUST AND WHIPPED CREAM

OLD-FASHIONED STRAWBERRY SHORTCAKE IN A TRIFLE BOWL

PROFITEROLES WITH ESPRESSO-CHOCOLATE CHUNK ICE CREAM, FUDGE DRIZZLE

CRÈME BRULÉE

RUSTIC APPLE TARTE WITH CINNAMON ICE CREAM

CHOCOLATE GANACHE AND WHITE CHOCOLATE TORTE WITH WHIPPED CREAM

CHOCOLATE POTS DE CREME WITH WHIPPED CREAM

\*WARM BANANA BREAD PUDDING WITH BANANAS FOSTER SAUCE AND ICE CREAM

\*ICE CREAM OR SORBET WITH A LEMON SHORTBREAD COOKIE

106 Decatur Street, Cape May, NJ

Reservations 609.884.8363 or [www.merioninn.com](http://www.merioninn.com)

(for more details about Cape May Restaurant Week visit [www.cmrestaurantweek.com](http://www.cmrestaurantweek.com))