

Cape May Restaurant Weekend 2017

Three - course prix fixe
November 3rd & 4th



appetizer

Grilled octopus, charred cucumber and chick pea salad

Corn soup, chives, lime crème fraiche, tabasco

Baby back ribs, whole grain mustard barbeque sauce

White bean and basil ravioli, roasted autumn vegetables

entrée

Pan seared scallops, celery root purée, red curry

Pork chop, apple butter, crisp apple salad

Soy-braised short ribs, carrot-ginger risotto, horseradish chips

Blackened cobia, applewood-smoked bacon, roasted creamy corn



dessert

Sorbet tasting, chef's selection of five flavors

Banana spring rolls, crème anglaise, burnt honey ice cream

Chocolate molten cake, raspberry-chili sorbet, raspberry drizzle

Executive Chef Lulzim Rexhepi

35.00 exclusive of beverage, tax and gratuity

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