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**Cape May Restaurant Weekend Menu**

[www.cmrestaurantweek.com](http://www.cmrestaurantweek.com)

**November 2rd- November 5th**

**First Course**

Market Green Salad, Endive, Bosc Pears, Roasted Beets, Stilton Cheese, Walnut Aioli

Autumn Butternut Squash Bisque, Smoked Trout “Salad,” Petite Greens

Yellowfin Tuna Tartare, Chive Crème Fraiche, Pickled Red Onion, Balsamic, Togarashi

Grilled North Carolina Quail, Parsnip Puree, Caramelized Pears, Swiss Chard, Red Wine

**Second Course**

Bay Scallop & Rock Shrimp Risotto, Brussels Sprouts, Shaved Grana Padano, Toasted Pine Nuts

Pan Roasted Scottish Salmon, Roasted Root Vegetables, Kale, Pancetta, Cider Jus

Grilled Teres Major Steak, Herb Potato Puree, Baby Carrots, Haricot Verts, Balsamic Onions, Bordelaise

Pan Roasted Chicken Breast, Spinach, Potato Gnocchi, Oyster Mushrooms, Sauce Supreme

**Third Course**

Steamed English Toffee Pudding, Caramel, Vanilla Ice Cream

Chocolate Panna Cotta, Roasted Peanut Anglaise

Cocoa Nibs, Berry Puree, Chocolate Espresso Ice Cream

PSI Cheese Plate, Toast Points, Seasonal Compote, Honey Roasted Almonds

35 Prix Fixe

(Does Not Include Tax, Beverage or Gratuity)

Executive Chef Carl Messick Sous Chef Jeremy Palumbo