

**THE
EBBITT
ROOM**
AT THE VIRGINIA

CAPE MAY RESTAURANT WEEK

FIRST COURSE

CEVICHE MIXTO

Shrimp, Bay Scallops, Citrus, Chipotle, Avocado

PALE ALE CALAMARI

Pickled Bell Pepper, Creamy Ginger Aioli

BEACH PLUM FARM DEVEILED EGGS

Chef's Daily Preparation

FARM SALAD

Mixed Lettuce, Soft Herbs, Champagne Vinaigrette

SECOND COURSE

PAN ROASTED SCOTTISH SALMON

Mushrooms, Leeks & Fennel, Herb Nage Jus

GRILLED FLAT IRON STEAK

Duchess Potato, Carrots, Pink Peppercorn Sauce

ROASTED CHICKEN BREAST

Heirloom Tomato Panzanella

QUINOA GRAIN BOWL

Spring Peas, Asparagus, Pecorino, Red Wine Vinaigrette, Poached Egg

DESSERT

STRAWBERRIES & CREAM

Honey-Lavender Whipped Cream

KEY LIME PIE

Lemon-Lime Curd, Graham Cracker Crust, Chantilly Cream

SELECTION OF ICE CREAMS AND SORBETS

Beverages, tax & gratuity is not included.



The Ebbitt room is committed to sustainable and seasonal cuisine, sourcing from our very own **Beach Plum Farm** and the coastal regions of New Jersey.
