

**THE
EBBITT
ROOM**
AT THE VIRGINIA

CAPE MAY RESTAURANT WEEKEND

3 course prix-fixe menu - \$35 per person

FIRST COURSE

CHAR-GRILLED OYSTERS

Chili-Herb Butter, Pecorino, Za'atar Bread Crumb

PALE ALE CALAMARI

Pickled Bell Pepper, Creamy Ginger Aioli

BEACH PLUM FARM DEVILED EGGS

Chef's Daily Preparation

BEACH PLUM FARM SALAD

Mixed Lettuces, Soft Herbs, Champagne Vinaigrette

SECOND COURSE

SWORDFISH

White Beans, Nduja, Roasted Pepper Ragu

GRILLED FLAT IRON STEAK

Dutchess Potato, Carrots, Pink Peppercorn Sauce

PASTA ALLA CHITARRA

Wild Mushrooms, Hazelnut, Carrot Crema

BEACH PLUM FARM CHICKEN

Charred Yams, Maple-Apple Butter, Pistachio Crumble

DESSERT

CHOCOLATE POT DE CREME

PEAR & CRANBERRY CRUMBLE

SELECTION OF ICE CREAMS & 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.
