



Cape May Stage Prix Fixe
2023 Dinner and a Show Menu

First Course

Sherry Cream of Crab Soup, Herbed Croutons, Petite Greens

Orecchiette, House Smoked Chicken, Andouille, Roasted Peppers, Spinach, Sundried Tomato Cream

Roasted Beet & Burrata Salad, Wild Arugula, Prosciutto, Pistachios, Lemon Oil, Peppercorn Aioli

Second Course

Pan Roasted King Salmon, Potato Gnocchi, Cippolini Onions, Spinach, Wild Mushrooms, Truffle Aioli

Seared Day Boat Scallops, English Pea & Crab Risotto, Haricot Verts, Red Wine

Pork Tenderloin, Creamy Polenta, Broccoli Rabe, Roasted Peppers, Bacon Shallot Marmalade, Balsamic

10oz Teres Major, Herbed Potato Puree, Spring Asparagus, Roasted Carrots, Chimichurri

Third Course

Vanilla Crème Brulé, Mixed Berries, Micro Mint

Chocolate Panna Cotta, Berry Puree, Mixed Berries, Pistachio Ice Cream

Steamed Toffee Pudding, Caramel, Vanilla Ice Cream

Lemon Bar, Berry Puree, Whipped Cream, Mixed Berries, Micro Mint

\$75 per person - 5pm seating
(Gratuity and Beverages not included)
(No sharing or splitting)

Executive Chef Carl Messick

Sous Chef Bill Hennessey