



MAISON BLEUE
FRENCH BISTRO

MASION BLEUE DINNER & A SHOW

SELECT ONE FROM EACH COURSE.
BEVERAGES, TAX, AND GRATUITY ARE NOT INCLUDED.
\$65 PER PERSON

LES ENTREES

Lemon-herb butter Grilled oysters piperade, pimente d'espelette
Fricassee of local mushrooms , hazelnut, garlic, champagne (plant based) (gluten free)
Fisherman's poached Beach Plum hen egg, tarragon cream, sautéed PEI mussels, toast
Soup du jour
(Vegetarian/with a plant based option)
Walnut pate Maison, seasonal jam, house made Dijon, pickle's baguette 16 (plant based)
Local harvest salad, lettuces, vegetables and fruits all locally grown with house banyuls vinaigrette

PLATS PRINCIPAL

*Please pick one starch and chefs daily vegetable
included except for burgers, mussel, pasta and daily special entrees*

Hearts of palm galettes, saffron-preserved lemon aioli (plant based) (gf)
Coq au Vin, mirepoix, fines herbs (gf)
8 Oz Grass Fed Wagyu Cheeseburger, cave aged local cheddar, lto, house pickles, toasted bun,
hand cut fries, black garlic aioli
Gluten free bun
Add fried egg
Maison umami veggie burger, lto, house pickles, toasted bun, hand cut fries,
black garlic aioli (plant based)
Gluten free bun
Moules frites, Riesling butter sauce, grilled lemon, fines herbs, hand cut fries
Pasta of the day priced accordingly (vegetarian with plant based option)

DESSERT

Creme brûlée
Seasonal tart
Black Forest torte, cherry buttercream, chocolate-cherry granola

THIS MENU IS ONLY AVAILABLE WITH CAPE MAY STAGE'S DINNER AND A SHOW PACKAGE. RESERVATIONS ARE REQUIRED!
PLEASE CALL THE RESTARUANT AND BOOK YOUR RESERVATION AND YOU WILL RECIEVE A DISCOUNTED CODE TO
PURCHASE YOUR TICKETS.

SEATING MUST BE BETWEEN 5:00PM-5:30PM.
WE ASKED THAT ALL DINERS LIMIT THEIR SEATING TO 90 MINUTES