



**Cape May Stage Prix Fixe**  
2023 Dinner and a Show Program

**First Course**

**Butternut Squash Bisque**, Smoked Trout, Petite Greens

**Autumn Salad**, Poached Pears, Toasted Pecans, Crumbled Blue Cheese, Walnut Aioli

**Caesar Salad**, Herbed Croutons, Grana Padano

**Second Course**

**Crispy Branzino**, Truffle Potato Puree, Spinach, Cippolini Onions

**House Rigatoni**, Wagyu Bianco Bolognese, Pancetta Breadcrumbs

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

**Third Course**

**Berries & Cream**, Strawberries, Raspberries, Blueberries  
Whipped Cream

**Chocolate Panna Cotta**, Burnt Fluff  
Peanut Butter Mousse, Berry Puree, Pistachio Ice Cream

**Waffles & Ice Cream**, Vanilla & Chocolate Ice Cream  
Whipped Cream, Caramel, Chocolate Sauce

**67 per person - 5pm seating**  
*(Gratuity and Beverages not included)*  
*(No sharing or splitting)*

**Executive Chef Carl Messick**

**Sous Chef Bill Hennessey**