



Cape May Stage Prix Fixe 2024 Dinner and a Show Program

First Course

Crab Bisque, Lump Crab, Old Bay Croutons, Petite Greens

Yellowfin Tuna Poke, Cucumber, Mango, Avocado, Scallions, Bell Peppers, Onions
Seaweed Salad, Edamame, Sesame Soy Vinaigrette, Wasabi Tobiko, Cilantro

Arugula & Burrata Salad, Cantaloupe, Honeydew, Pistachios, Prosciutto, Aged Balsamic, First Press Olive Oil

Watermelon & Feta Salad, Shaved Fennel, Pickled Red Onion, Cucumber, Almonds, Radish, Lemon Oil, Mint, Balsamic

Second Course

Pan Seared King Salmon, Pea & Crab Risotto, Lemon Oil, Asparagus, White Balsamic

Pan Roasted Alaskan Halibut, Crispy Fingerlings, Melted Leeks, Wild Mushrooms, Truffle Aioli

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

8oz Hanger Steak, Herbed Potato Puree, Asparagus, Roasted Carrots, Wild Mushrooms, Bordelaise

Third Course

Vanilla Crème Brûlée, Mixed Berries

Steamed Toffee Pudding, Caramel, Vanilla Ice Cream

Chocolate Panna Cotta, Espresso Whipped Cream
Pistachio Ice Cream, Berry Puree

Lemon Bar, Mixed Berries, Berry Puree
Whipped Cream

Warm Waffles & Ice Cream, Vanilla Ice Cream
Chocolate Ice Cream, Chocolate Sauce, Caramel

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

Executive Chef Carl Messick

Sous Chef Bill Hennessey