

WASHINGTON INN & WINE BAR

Dinner and a Show with Cape May Stage

3 course, pre-fixe, \$65 per person | wine pairing with 1st and 2nd course + \$15
beverages, tax & gratuity not included

APPETIZER

TUNA TARTARE GF

yellowfin tuna, jicama, cucumber, aji amarillo pepper coulis,
avocado creme, wonton crisps

GARDEN VEGETABLE SALAD GF V

local lettuces, season shaved vegetables, french vinaigrette

BURRATA

prosciutto di parma, capers, cherry tomatoes, roasted red peppers,
olive toast, parsley vinaigrette

SOUP DU JOUR

ENTREE

SEAFOOD CIOPPINO 🍤

shrimp, scallops, clams, mussels, daily catch, white wine tomato broth,
garlic aioli, grilled focaccia

CREEKSTONE RANCH SHORT RIB GF

cheddar-scallion potato puree, broccoli rabe, young carrots, cipollini agrodolce,
caribbean spiced jus

SEARED SALMON GF

celeriac puree, bloomsdale spinach, pickled coriander, gherkins, trout roe,
chervil, vermouth beurre blanc

WAGYU PICANHA, 6OZ. GF

aged gouda twice baked potato, bistrot salad, green peppercorn-currant sauce

Dessert

CRÈME BRÛLÉE GF

a washington inn classic

FRUIT CRISP

vanilla ice cream

BROWNIE SUNDAY

creme chantilly, chocolate sauce, mixed berries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions