



Cape May Stage Prix Fixe 2024 Dinner and a Show Program

First Course

Summer Corn Soup, Lump Crab Salad, Petite Greens

Jersey Tomato & Goat Cheese Salad, Shaved Fennel, Micro Basil, Almond Pesto, Balsamic

Roasted Beet & Arugula Salad, Burrata, Pistachios, Aged Balsamic, Beet Paint, First Press Olive Oil

Second Course

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, 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