



## **Cape May Stage Prix Fixe** 2024 Dinner and a Show Program

### **First Course**

**Autumn Butternut Squash Bisque**, Smoked Trout Salad, Walnut, Petite Greens

**Autumn Mixed Green Salad**, Apples, Candied Walnuts, Blue Cheese, Tomatoes, Radish, Maple Walnut Vinaigrette

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

### **Second Course**

**Pan Roasted Alaskan Halibut**, Crispy Fingerlings, Haricot Verts, Wild Mushrooms, Whole Grain Mustard Aioli

**Blackened East Coast Swordfish**, Cajun Creamed Orzo, Tasso Ham, Crawfish, Onions, Peppers, Chipotle Aioli

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

### **Third Course**

**Fall Spiced Crème Brûlée**, Mixed Berries

**Steamed Toffee Pudding**, Caramel, Vanilla Ice Cream

**Assorted Ice Cream and Sorbet**

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

**Executive Chef Carl Messick**

**Sous Chef Bill Hennessey**