



2018 CHRISTMAS EVE DINNER

Seating 5:00 to 9:00 p.m.

\$65 per person 3 course prix fixe *(tax and gratuity additional)*

Enjoy a fabulous 3 course prix fixe meal, **PLUS**

Live Piano Music Rich Siegel performs a festive mix of carols & favorite jazz and show tunes

A Keepsake Photo of You taken at your table, by the tree, or sipping a cocktail at our bar

MENU

Chef's Amusée

Appetizers

Lobster Bisque

Salad of Bibb Lettuce, Radicchio, Orange and Grapefruit Sections *citrus-dill dressing*
Iceberg Wedge with Crumbled Bacon, Cherry Tomatoes, Merion Blue Cheese Dressing

Shrimp Cocktail *trio of dipping sauces*

Gravad Lax *Scandinavian dill-cured salmon with mustard-dill sauce and pumpernickel-rye toast points*

Escargot à la Provençale *broiled in garlic-shallot butter, fresh parsley and herbs and a touch of Pernod*

Italian Christmas Sausage *with sautéed arugula, and red and yellow cherry tomato salad*

Entrées

Salmon with Julienne Vegetables and Red Bell Pepper Sauce *fingerling potatoes*

Pan-Seared Cape May Scallops with Braised Leeks and Pomegranate Seeds

roast potato-leek purée and brown butter-pomegranate sauce

Lobster Imperial *Merion potato cup, fresh vegetable (\$5 supplement)*

Pan-Seared Duck Breast, Sautéed Mushrooms, Potato-Duck Confit Hash *sour cherry demi-glace*

Slow-Braised Boneless Beef Short Ribs *roasted baby vegetables, pearl onions, mashed potatoes*

Filet Mignon with Béarnaise (6 oz.) *asparagus, mashed potatoes (\$5 supplement)*

Merion Surf & Turf *filet mignon (4 oz.) with Merion, stuffed cold water lobster tail (7 oz.),
asparagus, Merion potato cup (\$10 supplement)*

Roasted Portobello Mushrooms with Wild Mushroom- Pumpkin Risotto *roasted beet salad*

Desserts

Pumpkin Torte with Gingersnap Crumb Crust *whipped cream*

Key Lime Pie *graham cracker crust and whipped cream*

Chocolate Ganache and White Chocolate-Raspberry Ganache Torte *raspberry purée*

Warm Apple Cinnamon Bread Pudding with Caramel Rum Sauce and Vanilla Ice Cream

Risotto Rice Pudding with Amaretto-soaked Golden Raisins *whipped cream and toasted almonds*

Chocolate Pots de Crème *whipped cream*

Ice Cream or Sorbet

106 Decatur St. at Columbia Ave., Cape May

Reservations: 609.884.8363 or www.merioninn.com