



NEW YEAR'S EVE 2017

Pianist Barry Miles on the Steinway until the wee small hours!

FOUR-THIRTY / FIVE O'CLOCK SEATING (KID-FRIENDLY)

Adults – A la Carte from the New Year's Eve Menu

Kids' Two-Course Menu - \$25

Party Hats, Noisemakers and Balloons for All with "Practice" Countdown at 6:00 p.m.!

SEVEN O'CLOCK SEATING - \$90* PER PERSON (3 courses)

Enjoy piano music in our lounge from 6:15 p.m.

Champagne Toast and Chef's Amusée

First Course - *Appetizer, Soup or Salad from NYE menu*

Entrée

Dessert and Coffee/Tea

plus Party Hats and Noisemakers – Practice Countdown around 8:15 p.m.!

NINE-THIRTY SEATING - \$100* PER PERSON (5 courses)

Enjoy piano music in our lounge from 8:45 p.m.

Champagne Toast and Chef's Amusée

Soup

Salad

Appetizer

Entrée

Dessert and Coffee/Tea

plus Party Hats and Noisemakers – Countdown to midnight!

**(tax, gratuity and additional drinks not included)*

106 Decatur Street, Cape May

Reservations: 609.884.8363

www.merioninn.com

NEW YEAR'S EVE 2017 AT THE MERION INN

A La Carte Menu for 4:30/5 seating

APPETIZERS

- Oysters Rockefeller 15
Shrimp Cocktail 14 *with classic cocktail sauce*
Maine Lobster Roll 18 *a butter-brushed toasted brioche roll, with haystack potatoes*
Duck Confit "Pot Pie" 12 *slow-roasted duck with herbs, green apples and potatoes under puff pastry*
Cabernet-Braised Beef Cheeks 15 *with pearl onions, oyster mushrooms*

SOUPS

- Lobster Bisque 14
Carrot Consommé with Falafel and Feta Toasts 9

SALADS

- Poached Pear with Frisée 11 *red currant vinaigrette*
Winter Vegetable Salad 13 *parsnips, Brussels sprouts, pearl onions, trumpet mushrooms, celery root and sweet potato dressed in balsamic vinaigrette*
Caesar Salad 9 *romaine, house croutons, shaved Parmesan and whole anchovies (optional)*
Classic Iceberg Wedge 10 *Merion blue cheese dressing, diced tomatoes, crispy crumbled bacon*

ENTRÉES

(we may be adding a few items...)

- Grilled Faroe Island Salmon 28 *buttered Savoy cabbage, new potatoes, Riesling-tarragon nage*
Merion Crab Imperial *lump crabmeat in a creamy sauce, broiled 'til bubbly, served with Merion potato cup and fresh vegetable medley* 29
Cold Water Lobster Tail 46 *toasted pecan-thyme rice, grilled asparagus, drawn butter*
Pan-Seared Duck Breast 30 *chestnut flan, leek and salsify ragout, parsnip fritters*
Butter-Poached Breast of Chicken 26 *citrus relish, sweet potato soufflé, blood orange beurre blanc*
Roasted Pork Loin with Port-Braised Pork Belly 32 *sundried plum demi-glace, herb spaetzle and green beans*
Grilled Filet Mignon (4 oz.) with Crab-Stuffed Colossal Shrimp *duchesse potatoes, brandy sauce* 42
Grilled Filet Mignon (6 oz.) *with béarnaise and Cabernet demi-glace, grilled asparagus, potato pavé* 36
Vegetarian Entrée - TBD

Entrees served with chef's choice of vegetables. Merion potato cup available upon request.

DESSERTS 8

- Apple-Cranberry Crisp with Caramel Whipped Cream
Hazelnut Dacquoise with Espresso Buttercream
Dried Cherry-White Chocolate Bread Pudding with Rum Butter Sauce
Flourless Chocolate Cake with Tawny Port Reduction
Brown Sugar Pumpkin Trifle with Pecan Tuile
Key Lime Pie with Whipped Cream
Fresh Berries with Whipped Cream (optional)
Ice Cream or Sorbet with a lemon shortbread cookie

NEW YEAR'S EVE 2017 AT THE MERION INN

106 Decatur Street, Cape May, NJ Reservations: 609-884-8363 (may not be made online)

7:00 seating – 3 courses \$90* per person (Starter is either Appetizer, Soup or Salad)

**(plus additional beverages, tax and gratuity)*

Champagne Toast and Chef's Amusée!

STARTERS

Oysters Rockefeller

Shrimp Cocktail *with classic cocktail sauce*

Maine Lobster Roll *a butter-brushed toasted brioche roll, with haystack potatoes*

Duck Confit "Pot Pie" *slow-roasted duck with herbs, green apples and potatoes under puff pastry*

Cabernet-Braised Beef Cheeks *with pearl onions, oyster mushrooms*

Lobster Bisque

Carrot Consommé with Falafel and Feta Toasts

Poached Pear with Frisée *red currant vinaigrette*

Winter Vegetable Salad *parsnips, Brussels sprouts, pearl onions, trumpet mushrooms, celery root and sweet potato dressed in balsamic vinaigrette*

Caesar Salad *romaine, house croutons, shaved Parmesan and whole anchovies (optional)*

Classic Iceberg Wedge *Merion blue cheese dressing, diced tomatoes, crispy crumbled bacon*

ENTRÉES

Grilled Faroe Island Salmon *buttered Savoy cabbage, new potatoes, Riesling-tarragon nage*

Merion Crab Imperial *lump crabmeat in a creamy sauce, broiled 'til bubbly, served with Merion potato cup and fresh vegetable medley*

Cold Water Lobster Tail *toasted pecan-thyme rice, grilled asparagus, drawn butter*

Pan-Seared Duck Breast *chestnut flan, leek and salsify ragout, parsnip fritters*

Butter-Poached Breast of Chicken *citrus relish, sweet potato soufflé, blood orange beurre blanc*

Roasted Pork Loin with Port-Braised Pork Belly *sundried plum demi-glace, herb spaetzle and green beans*

Grilled Filet Mignon (4 oz.) with Crab-Stuffed Colossal Shrimp *duchesse potatoes, brandy sauce*

Grilled Filet Mignon (6 oz.) *with béarnaise and Cabernet demi-glace, grilled asparagus, potato pavé*

Vegetarian Entrée - TBD

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DESSERTS

Tiramisu *ladyfingers dipped in espresso and liqueur, layered with whipped mascarpone, sprinkled with cocoa*

Chocolate Raspberry and Chocolate Ganache Tarte with Whipped Cream

Warm Banana Bread Pudding with Bananas Foster Sauce (*contains rum*) and Ice Cream

Merion Strawberry Shortcake topped with a Chocolate-Dipped Strawberry

House-made Lemon Ice Cream with Whipped Cream

Cinnamon Biscotti with a glass of Cape May Winery Apple Wine for dipping!

Fresh Berries with Whipped Cream (optional)

Ice Cream or Sorbet with a lemon shortbread cookie

COFFEE/TEA

NEW YEAR'S EVE 2017 AT THE MERION INN

9:30 seating – 5 courses \$100* per person (soup, salad, appetizer, entrée and dessert)

**(plus additional beverages, tax and gratuity)*

Champagne Toast and Chef's Amusée!

APPETIZERS

Oysters Rockefeller

Shrimp Cocktail *with classic cocktail sauce*

Maine Lobster Roll *a butter-brushed toasted brioche roll, with haystack potatoes*

Duck Confit "Pot Pie" *slow-roasted duck with herbs, green apples and potatoes under puff pastry*

Cabernet-Braised Beef Cheeks *with pearl onions, oyster mushrooms*

SOUPS

Lobster Bisque

Carrot Consommé with Falafel and Feta Toasts

SALADS

Poached Pear with Frisée *red currant vinaigrette*

Winter Vegetable Salad *parsnips, Brussels sprouts, pearl onions, trumpet mushrooms, celery root and sweet potato dressed in balsamic vinaigrette*

Caesar Salad *romaine, house croutons, shaved Parmesan and whole anchovies (optional)*

Classic Iceberg Wedge *Merion blue cheese dressing, diced tomatoes, crispy crumbled bacon*

ENTRÉES

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DESSERTS

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Flourless Chocolate Cake with Tawny Port Reduction

Brown Sugar Pumpkin Trifle with Pecan Tuile

Key Lime Pie with Whipped Cream

Fresh Berries with Whipped Cream (optional)

Ice Cream or Sorbet with a lemon shortbread cookie

COFFEE/TEA