



NEW YEAR'S EVE 2018

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)

Champagne Toast

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)

Champagne Toast

Soup

Salad

Appetizer

Entrée

Dessert and Coffee/Tea

plus Party Hats and Noisemakers – Countdown to midnight!

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

and note that Merion Surf and Turf entrée has a \$5 supplement for the 7 and 9:30 seatings)

106 Decatur Street, Cape May

Reservations: 609.884.8363

www.merioninn.com

NEW YEAR'S EVE 2018 AT THE MERION INN

A La Carte Menu for 4:30/5 seating

APPETIZERS

- Oysters Rockefeller** *oysters topped with spinach, shallots, cream, Pernod, and broiled in the shell* 16
Grilled Octopus *with lentil and farro salad* 15
Shrimp Cocktail *with a trio of dipping sauces* 15
Gravad Lax *Scandinavian dill-cured salmon with sweet-hot mustard dill sauce and pumpernickel toast points* 13
Pumpkin Arancini with Porcini Cream 14
Pan-Roasted Quail *sweet Italian fennel sausage and focaccia stuffing, balsamic-braised pearl onions* 16

SOUPS

- Lobster Bisque** 12
Sweet Potato and Bourbon Soup 8

SALADS

- Gala Apple, Fennel & Celery Salad with Boston Lettuce** *citrus vinaigrette* 10
Arugula, Radicchio & Belgian Endive with Shaved Parmigiano Reggiano *balsamic vinaigrette* 10
Kale Caesar Salad *shaved Parmesan, house croutons, white Spanish anchovies (optional)* 10

ENTRÉES

- Pan-Roasted Chilean Sea Bass** *coconut-pecan rice, plantains and saffron-vanilla sauce* 38
Grilled Sesame-Encrusted Salmon *ginger-soy glaze, julienne Asian vegetables* 26
Broiled Cold-Water Lobster Tail (10 oz.) **over Lobster Risotto** 46
Merion Crab Imperial *Merion potato cup, fresh vegetable* 32
Pan-Roasted Squab Breast, Pork Belly-Fingerling Potato Hash *roasted mushrooms, sour cherry gastrique* 38
Veal Osso Bucco over Pappardelle 45
Filet Mignon (6 oz.) *béarnaise sauce and Cabernet demi-glace, mashed potatoes, grilled asparagus* 32
Merion Surf and Turf *grilled filet mignon (4 oz.) with Merion cold water stuffed lobster tail (7 oz.),
mashed potatoes, grilled asparagus, Cabernet demi-glace* 49
Grilled Prime NY Strip Steak (12 oz.) *baked four-cheese macaroni, onion rings, Cabernet demi-glace* 41
Seasonal Vegetable Entrée [to come] 20

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

DESSERTS 8

- Chocolate Raspberry and Chocolate Ganache Tarte** *raspberry sauce and whipped cream*
Warm Apple Bread Pudding *caramel rum sauce and vanilla ice cream*
London Cheesecake
Almond Citrus Torte *with lemon curd and fresh berries*
Key Lime Pie *with graham cracker crust and whipped cream*
House-made Lemon Ice Cream *whipped cream*
Fresh Berries *with whipped cream (optional)*
Ice Cream or Sorbet *with a lemon shortbread cookie*

NEW YEAR'S EVE 2018 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, and \$5 supplement for Merion surf and turf)*

Champagne Toast!

STARTERS

Oysters Rockefeller *oysters topped with chopped spinach, shallots, cream and Pernod, broiled in the shell*

Grilled Octopus *with lentil and farro salad*

Shrimp Cocktail *with a trio of dipping sauces*

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

Pumpkin Arancini with Porcini Cream

Pan Roasted Quail *sweet Italian fennel sausage and focaccia stuffing, balsamic-braised pearl onions*

Lobster Bisque

Sweet Potato and Bourbon Soup

Gala Apple, Fennel & Celery Salad with Boston Lettuce *citrus vinaigrette*

Arugula, Radicchio & Belgian Endive with Shaved Parmigiano Reggiano *balsamic vinaigrette*

Kale Caesar Salad *shaved Parmesan, house croutons, white Spanish anchovies (optional)*

ENTRÉES

Pan-Roasted Chilean Sea Bass *coconut-pecan rice, plantains and saffron-vanilla sauce*

Grilled Sesame-Encrusted Salmon *ginger-soy glaze, julienne Asian vegetables*

Broiled Cold-Water Lobster Tail (10 oz.) **over Lobster Risotto**

Merion Crab Imperial *Merion potato cup, fresh vegetable*

Pan-Roasted Squab Breast, Pork Belly-Fingerling Potato Hash *roasted mushrooms, sour cherry gastrique*

Veal Osso Bucco over Pappardelle

Filet Mignon (6 oz.) *béarnaise sauce and Cabernet demi-glace, mashed potatoes, grilled asparagus*

Merion Surf and Turf *grilled filet mignon (4 oz.) with Merion cold water stuffed lobster tail (7 oz.),
mashed potatoes, grilled asparagus, Cabernet demi-glace (\$ 5 supplement)*

Grilled Prime NY Strip Steak (12 oz.) *baked four-cheese macaroni, fried onion rings, Cabernet demi-glace*

Seasonal Vegetable Entrée [to come]

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

DESSERTS

Chocolate Raspberry and Chocolate Ganache Tarte *raspberry sauce and whipped cream*

Warm Apple Bread Pudding *caramel rum sauce and vanilla ice cream*

London Cheesecake

Almond Citrus Torte *with lemon curd and fresh berries*

Key Lime Pie *with graham cracker crust and whipped cream*

House-made Lemon Ice Cream *whipped cream*

Fresh Berries *with whipped cream (optional)*

Ice Cream or Sorbet *with a lemon shortbread cookie*

COFFEE/TEA

NEW YEAR'S EVE 2018 AT THE MERION INN

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

**(plus additional beverages, tax and gratuity, and \$5 supplement for Merion surf and turf)*

Champagne Toast!

APPETIZERS

Oysters Rockefeller *oysters topped with chopped spinach, shallots, cream and Pernod, broiled in the shell*

Grilled Octopus *with lentil and farro salad*

Shrimp Cocktail *with a trio of dipping sauces*

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

Pumpkin Arancini with Porcini Cream

Pan Roasted Quail *sweet Italian fennel sausage and focaccia stuffing, balsamic-glazed pearl onions*

SOUPS

Lobster Bisque

Sweet Potato and Bourbon Soup

SALADS

Gala Apple, Fennel & Celery Salad with Boston Lettuce *citrus vinaigrette*

Arugula, Radicchio & Belgian Endive with Shaved Parmigiano Reggiano *balsamic vinaigrette*

Kale Caesar Salad *shaved Parmesan, house croutons, white Spanish anchovies (optional)*

ENTRÉES

Pan-Roasted Chilean Sea Bass *coconut-pecan rice, plantains and saffron-vanilla sauce*

Grilled Sesame-Encrusted Salmon *ginger-soy glaze, julienne Asian vegetables*

Broiled Cold-Water Lobster Tail (10 oz.) **over Lobster Risotto**

Merion Crab Imperial *Merion potato cup, fresh vegetable*

Pan-Roasted Squab Breast, Pork Belly-Fingerling Potato Hash *roasted mushrooms, sour cherry gastrique*

Veal Osso Bucco over Pappardelle

Filet Mignon (6 oz.) *béarnaise sauce and Cabernet demi-glaze, whipped potatoes, grilled asparagus*

Merion Surf and Turf *grilled filet mignon (4 oz.) with Merion cold water stuffed lobster tail (7 oz.),*

Merion potato cup, grilled asparagus, Cabernet demi-glaze (\$ 5 supplement)

Grilled Prime NY Strip Steak (12 oz.) *baked four-cheese macaroni, fried onion rings, Cabernet demi-glaze*

Seasonal Vegetable Entrée [to come]

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

DESSERTS

Chocolate Raspberry and Chocolate Ganache Tarte *raspberry sauce and whipped cream*

Warm Apple Bread Pudding *caramel rum sauce and vanilla ice cream*

London Cheesecake

Almond Citrus Torte *with lemon curd and fresh berries*

Key Lime Pie *with graham cracker crust and whipped cream*

House-made Lemon Ice Cream *whipped cream*

Fresh Berries *with whipped cream (optional)*

Ice Cream or Sorbet *with a lemon shortbread cookie*

COFFEE/TEA