

# The Merion Inn – Pre-Fixe Menu October & November (excluding Thanksgiving)

Appetizer, Entrée and Dessert for \$35.00 (plus tax and gratuity)

October 24, 2013

## Appetizers

**Salad of Roasted Pears, Spiced Walnuts and Gorgonzola Cheese with Mixed Greens and Cider Vinaigrette\***

**Farmers Market Salad \*** (changes frequently)

**Bowl of Soup: our Jersey Shore Clam Chowder\* or our Butternut Squash Bisque\***

**Soup 'N Salad: Cup of Soup** (Clam Chowder or Butternut Squash) **with Farmer's Market Salad**

**Asian Lobster and Vegetable Dumplings** with caramelized ginger demi-glace and pickled julienne veggies \*

**Wild Mushroom Feuilleté** sautéed shiitake, oyster, and cremini mushrooms in a puff pastry shell, with braised Jersey leeks, crispy lardons and a sherry demi-glace with cream

**Sesame-Encrusted Ahi Tuna with Soba Noodle Salad\***

**Merion Clams Casino \*\*\* Merion Deviled Crab Balls with Rémooulade**

**Fried Chesapeake Oysters with Chipotle-Lime Rémooulade and Sliced Fresh Jalapeños \***

**Grilled Portobello Mushroom topped with Melted Manchego Cheese and Crispy Fried Shallots \***  
over wilted baby spinach, drizzled with mild sherry vinaigrette

## Entrées

**Ginger-Soy Glazed Atlantic Salmon with Wasabi Mashed Potatoes & Spicy Asian Slaw\***

**Grilled Local Swordfish with Mussels and Saffron Broth with Wine, Garlic and Shallots, served with Roasted Jersey Cauliflower, Risotto-style Barley and Grilled Garlic Croustades**

**Pan-Seared Cape May Scallops with Crispy Pancetta, Mascarpone Polenta, Charred Tomato Broth and Grilled Broccoli Rabe with Truffle Oil**

**Maryland Crab Cake and Merion Deviled Crab Cake Duet \***  
one of each, served with roasted red pepper cream sauce and spicy rémooulade

**Merion Crab Imperial** jumbo lump crabmeat, blended with a delicately seasoned sauce, broiled 'til bubbly\*

**Pan-Seared Duck Breast with Sour Cherry Demi-Glace, Duck Confit-Potato Croquettes and Braised Swiss Chard**

**Braised Beef Short Ribs, Roasted Cipolini Onions and Oven-Roasted Diced Potatoes, garnished with Sliced Pickled Jersey Radishes**

**Roast Bistro Chicken** (semi-boneless half chicken), **Herbed Bread Pudding, Roast Chicken Gravy\***

**Grilled Asparagus, Roasted Tomatoes, Portobello Mushrooms & Israeli Couscous\***, with roasted red peppers, Kalamata olives, garlic, olive oil and pignoli nuts, drizzled with a balsamic reduction, sprinkled with feta cheese (optional)

## Desserts

**Individual Jersey Apple Crisp with Oatmeal Crumb Crust and Vanilla Ice Cream**

**Triple Chocolate Tart with Whipped Cream \*\*\* Nigella Lawson's London Cheesecake**

**Grand Marnier Crème Caramel garnished with Candied Orange Peel\* \*\*\* Chocolate Pots de Crème\***

**Key Lime Pie with Graham Cracker Crust and Whipped Cream\* \*\*\* Ice Cream or Sorbet**

**Petite Merion Strawberry Shortcake in a Mini Trifle Bowl with Almond Biscuit and Whipped Cream\***

**Warm Apple-Cinnamon Bread Pudding with Caramel Sauce and Bliss Organic Cinnamon-Clove Ice Cream\***

\* Items with an asterisk are available on our regular menu