



Cape May



Museums. Arts. Culture.

3 course, pre-fixe, \$65 per person | wine pairing with 1st and 2nd course + \$15
beverages, tax & gratuity not included

APPETIZER

BAKED ESCARGOT

pernod, garlic & herb butter, crostini

COLORS OF THE GARDEN

local lettuces, seasonal shaved vegetables, french vinaigrette

COW'S MILK BURRATA

prosciutto di parma, capers, roasted red peppers &
cherry tomatoes, olive toast, parsley vinaigrette

SOUP DU JOUR

ENTRÉE

CAPE MAY SEAFOOD CIOPPINO

scallops, shrimp, mussels, little neck clams, white wine & tomato broth, roasted garlic aioli,
grilled focaccia

CREEKSTONE RANCH SHORT RIB

aged gouda potato purée, haricot verts, young carrots, cippolini in agrodolce,
spiced red wine jus

LAMB & RICOTTA CAVATELLI

san marzano tomato braised lamb shoulder, broccoli rabe, manchego

MEDITERRANEAN SEABASS

cherry tomato, caper & taggiasca olive relish, crispy creamer potatoes, salsa verde

DESSERT

CHEF'S SEASONAL CHEESECAKE

seasonal fruit, house whipped cream

CRÈME BRÛLÉE

a washington inn classic

HOUSE-MADE ICE CREAM & SORBET

trio of flavors

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions

2026