



### **Valentine's Dinner Menu**

February 10th - 14th, 2012

*Prix Fixe \$39 Per Person*

#### **APPETIZERS**

##### **Seared Scallops**

pumpkin and barley risotto with wild mushrooms and fig balsamic

##### **Crab and Lobster Salad**

jumbo lump crab and poached lobster, domestic caviar, champagne vinaigrette

##### **Cape May Salt Oysters on the Half Shell**

4 cape may salt oysters, mignonette, lemon and ginger granita

#### **ENTREES**

##### **Cacao Braised Lamb Shanks**

sweet parsnip puree, roasted root vegetables, natural jus

##### **Seared Duck Breast**

roasted parsnips and carrots, braised red cabbage, vanilla-pomegranate demiglace

##### **Flounder Imperial**

local flounder, jumbo lump crab, lemon-herb risotto and saffron beurre blanc

#### **DESSERT**

##### **Death by Chocolate**

rich godiva chocolate cake layered with chocolate mousse and enrobed in dark chocolate truffle

##### **Chocolate Covered Strawberries**

*Reservations recommended.*

## **CONGRESS HALL**

**251 BEACH AVENUE, CAPE MAY, N.J.**

**609-884-8422**