

# THE DELMONICO ROOM

## AT THE HOTEL FAUCHÈRE

MILFORD, PENNSYLVANIA

### BEGINNINGS

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- FOREST FLOOR, Spring Onions, Fiddle Head Ferns, Morels, Ramp Vinaigrette 17
- PENNSYLVANIA WILD MUSHROOMS, Young Lettuce, Hen's Egg, Trout Roe, Elderflower 16
- NORTHEAST OYSTERS, Osetra Caviar, Crème Fraiche, Chive 26
- FOIE GRAS, Black Sesame Peanut Butter, Pell Farms Strawberry, Radish, Brioche 22
- CARROT SOUP, Smoked Trout, Zahtar Creme, Trout Roe 12

### PASTA *all pasta made in house*

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- SMOKED RICOTTA AGNOLOTTI, Roasted Maitake Mushrooms, Ramp Agrodolce, Balsamico Reserva 23
- LOBSTER NEWBURG, Maine Lobster, Tagliolini, Lobster Roe, Espelette Pepper 35
- POTATO GNOCCHI, Bone Marrow, Guanciale, Roasted Fennel, Ricotta Salata 23

### ENTRÉE

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- STEELHEAD TROUT, Fava Beans, Blistered Spring Garlic, Middleneck Clams, Sea Beans 37
- MAINE SCALLOPS, Honey Ginger Carrots, Coriander, Rye Berries, Mint 35
- DUCK A L'ORANGE, Cascade Hops, Farro Porridge, Roasted Turnips, Shiso 38
- MANGALITSA PORK, Black Truffle Sausage, Charred Cauliflower, Bucks County Polenta Porridge, Sorrel 38
- MOTHERS MILK VEAL, Grilled Asparagus, Emmer Porridge, Ramps 40
- 16oz DRY AGED DELMONICO STEAK, Bone Marrow, Lollipop Kale, Delmonico Potato, Demi Glace 70
- HONEY GINGER ROASTED CARROTS, Pennsylvania Polenta, Kalette, Roasted Turnips 26

### THREE CHEESE PLATE 21 or 7ea

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- COW, Four Fat Fowl (Stephentown, New York), "St Stephen", triple crème, bloomy rind, buttery
- COW, Jasper Hill Cellars (Greenboro, Vermont), "Bayley Hazen Blue", dense, creamy, peppery
- GOAT, Coach Farm (Pine Plains, New York), "Triple Cream", soft, buttery, vegetal

We proudly support our friends at  
Castle Valley Mills, Kitattiny Mountain Farms, Vine Hill Farm, Liberty Hill Farm,  
Mosefund, Murrays Cheese, Indian Ridge Provisions  
MICHAEL GLATZ, EXECUTIVE CHEF  
BRANDON GRIMILA, CHEF DE CUISINE

