

BAR LOUIS

AT THE HOTEL FAUCHÈRE

*Serving in both the Delmonico Room and Bar Louis,
reservations available between 5:00 - 9:00pm*

Roasted Chestnut Celeriac Soup \$8

Oyster Stew, oyster crackers, fried leeks \$9

Samaki Smoked Salmon and Trout plate, traditional accoutrements \$18

Oysters, cucumber mignonette, American cocktail sauce \$18

Harvest Salad, raddichio, asian pears, harvest moon mimolette, walnut dressing \$9

Roasted Beet Salad, Herring, Apples, Sour Cream \$12

Steamed Mussels, fennel, bacon, leek, Pennsylvania hard cider \$18

Shrimp Cocktail, Vietnamese lemongrass cocktail sauce \$14

Sushi Pizza, tempura rice crust, spicy tobikko sauce, ahi tuna \$18

Roasted Brussels Sprouts, pears, Bayley Hazen blue cheese \$12

CHRISTMAS EVE ROAST 2017

Roast Prime Rib of Beef, creamy horseradish, loaded baked potato \$38

Roast Half Peking Duckling, pecan risotto \$35

Roast Halibut Fillet, smoked potato and leek chowder \$34

Roast Pork Loin, mushroom cranberry bread pudding \$32

Roast Vegetable Cassoulet \$28

Roasted Brussels Sprouts, bacon lardons, pickled mustard seeds \$8

Roasted Carrots and Parsnips, fresh herbs \$6

THE DELMONICO ROOM
AT THE HOTEL FAUCHÈRE

