

THE DELMONICO ROOM

AT THE HOTEL FAUCHÈRE

MILFORD, PENNSYLVANIA

BEGINNINGS

- SUMMER BOUNTY, Spring Onions, Fava Beans, Chanterelles, Garlic Scapes 17
- PENNSYLVANIA MUSHROOMS, Young Lettuce, Hen's Egg, Trout Roe, Elderflower 16
- NORTHEAST OYSTERS, Osetra Caviar, Crème Fraiche, Chive 26
- FOIE GRAS, Black Sesame Peanut Butter, Pennsylvania Strawberry, Radish, Brioche 22
- CARROT SOUP, Samaki Smoked Trout, Zahtar Creme, Trout Roe 12

PASTA all pasta made in house

- SMOKED RICOTTA AGNOLOTTI, Roasted Maitake Mushrooms, Ramp Agrodolce, Balsamico Reserva 23
- LOBSTER NEWBURG, Maine Lobster, Tagliolini, Lobster Roe, Espelette Pepper 35

ENTRÉE

- STEELHEAD TROUT, Fava Beans, Garlic Scapes, Wild Middleneck Clams, Sea Beans 37
- MAINE SCALLOPS, Honey Ginger Carrots, Coriander, Rye Berries, Mint 35
- DUCK A L'ORANGE, Cascade Hops, Farro Porridge, Roasted Hakuri Turnips, Shiso 38
- MANGALITSA PORK, Black Truffle Sausage, Charred Cauliflower, Bucks County Polenta Porridge, Sorrel 38
- MOTHER'S MILK VEAL, French Beans, Emmer Wheat Porridge, Shallots 40
- 16oz DRY AGED DELMONICO STEAK, Bone Marrow, Lollipop Kale, Perrochet Potatoes, Demi Glace 70
- HONEY GINGER ROASTED CARROTS, Pennsylvania Polenta, Kalette, Roasted Hakuri Turnips 26

THREE CHEESE PLATE 21 or 7 each

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

We proudly support our friends at
Castle Valley Mills-Doylestown Pa, Kitattiny Mountain Farms-Wantage Nj, Vine Hill Farm-Newton Nj,
Liberty Hill Farm-Milford Pa, Mosefund Pork-Branchville Nj, Murrays Cheese-New York, Indian Ridge
Provisions-Telford Pa, Island Creek Oysters-Duxbury Ma, Lackawaxen Farm Co-Honesdale Pa

BRANDON GRIMILA, CHEF DE CUISINE