

# THE DELMONICO ROOM

## AT THE HOTEL FAUCHÈRE

MILFORD, PENNSYLVANIA

### BEGINNINGS

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- CARROT SUNFLOWER HUMMUS, Easter Egg Radish, Kale Crisp 15
- LOBSTER MUSHROOM, Young Lettuce, Hen's Egg, Trout Roe, Elderflower 19
- MARKET OYSTERS, Chive, Hackleback Caviar, Crème Fraiche 26
- FOIE GRAS, Huckleberry, Roasted Radish, Brioche 22
- BEET CURED GRAVLAX, Rye, Dill Crème, Fennel, Pickled Mustard Seeds 19
- CHILLED CUCUMBER SOUP, Sea Beans, Marcona Almonds, Nasturtium, Crème Fraiche 11
- HEIRLOOM TOMATO, Market Cucumber, Anise Hyssop, Tomato Water 19

### PASTA

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- SMOKED RICOTTA AGNOLOTTI, Romanesco Zucchini, Garlic Scapes, Villa Mandori, Lardo 23
- NEW YORK STATE REGINETTE, Eggplant, Veal Ragù, San Marzano, Lemon, Local Oregano 26
- LOBSTER NEWBURG, Maine Lobster, Tagliolini, Lobster Roe, Espelette Pepper 35

### ENTRÉE

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- GRILLED RAINBOW TROUT, Blistered New Jersey Corn, Nduja, Grilled Gem Lettuce, Torn Herbs 32
- SCALLOPS, Honey Carrots, Coriander, Rye Berries, Nepitella 35
- STRIPED BASS, Heirloom Tomato, Summer Squash, Tomato Dashi, Nasturtium 36
- MANGALITSA PORK, Kittatinny Mountain Kale, Gently Smoked Fingerling Potatoes, Black Truffle 36
- LONG ISLAND DUCK BREAST, Fairytale Eggplant, Grilled Peach, Mustard Greens 38
- 16oz DRY AGED DELMONICO STEAK, Blistered Summer Beans, Delmonico Potato 70
- HONEY ROASTED CARROTS, Lacinato Kale, Pennsylvania Polenta, Maitake Mushroom 26
- THREE CHEESE PLATE* 21

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- COW, Sprout Creek (Poughkeepsie, New York), "Margie", bloomy rind, buttery, floral
- SHEEP, Old Chatham (Old Chatham, New York), "Ewe's Blue", lush, creamy, semi-funky
- GOAT, Ski Queen (Oslo, Norway), "Gjetost", caramel, creamy, dreamy

MICHAEL GLATZ, EXECUTIVE CHEF  
BRANDON GRIMILA, CHEF DE CUISINE

