

THE DELMONICO ROOM

AT THE HOTEL FAUCHÈRE

MILFORD, PENNSYLVANIA

HAPPY VALENTINES DAY

BEGINNINGS

- SIX OYSTERS ROCKEFELLER, spinach, watercress, Pernod 23
- LOBSTER BISQUE 14
- FOIE GRAS, sweet plantains, truffle honey 22
- SEASONAL BOUNTY, Roasted Brussels, Pears, Bayley Hazen Blue, Candied Walnut 12
- NORTHEAST OYSTERS, Osetra Caviar, Crème Fraiche, Chive 20
- ROASTED KABOCHA SOUP, Maple Balsamic Foam, Hudson Valley Apple 8

ENTRÉE

- BEEF TENDERLOIN AU POIVRE, green peppercorn cognac sauce, roasted fingerling potatoes 38
- HALIBUT, Roasted Sunchoke, Watercress Puree, Brown Butter Caper Sauce 38
- WILD MUSHROOM RISOTTO, shaved winter black truffle, maitake and brown beech mushrooms, parmesan 35
- MAINE SCALLOPS, Castle Valley Mills Polenta, Roasted Cauliflower, 'Nduja Oil 28
- OSSOBUCO, Braised Veal Shank, Castle Valley Mills Polenta 45
- 16oz DRY AGED DELMONICO STEAK, Grilled Kale, Perrochet Potato, Demi Glace 65
- 12oz NEW YORK STRIP LOIN, Grilled Kale, Perrochet Potato, Demi Glace 40

DESSERT

- CHOCOLATE PATE, passionfruit, raspberries 12
- PROFITEROLES, butter pecan ice cream, caramel, candied kumquats 12