

HOTEL
FAUCHÈRE
— EST. 1852 —


MOTHER'S DAY DINNER

Five Deviled Eggs 6

Trout Dip 9
house-smoked trout, lemon, horseradish, chips

Celeriac Soup 8
micro celery

Lobster and Charred Avocado Croquette 18
key lime vinaigrette, avocado marble

D'Artagnon Pate de Campagne 16
pickled shallot, grain mustard, cornichon

Samaki Smoked Fish Plate 18
salmon, trout, red onion, crème fraiche, capers, egg, trout roe

Spring Salad 8
baby greens, raspberries, walnut vinaigrette, Harvest Moon *mimolette* cheese

Fennel Avocado Salad 12
Murcott orange, spinach

Soft Shell Crab 18
Panzanella of torn croutons, fava beans, pickled ramps, grilled scallion

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Roast D'Artagnon Leg of Lamb 32
Delmonico potatoes, grilled asparagus

Veal Ossobuco 45
Castle Valley Mills polenta

No Spring Chicken 26
sweet tea brined, lemon thyme roasted
leek bread pudding, honey roasted baby carrots

Pastrami-seasoned Salmon 28
sesame fried quinoa, grilled asparagus

Delmonico Steak 60
full pound, dry aged ribeye, Perrochet potatoes

Steak Frites 36
10oz NY strip loin, garlic butter, watercress, fries

Pasta Jardinière 22
403 Broad *cresto de gallo*, English pea puree, maitake mushroom, asparagus, cipollini
herb buerre fondue

Black Lacquered Halibut 36
cardamom mint wheat berries, English pea puree, honey roasted baby carrots