

THE DELMONICO ROOM  
AT THE HOTEL FAUCHÈRE



MILFORD, PENNSYLVANIA

*BEGINNINGS*

SPRING ASPARAGUS, Lemon Garlic Aioli, Duck Egg 12

NORTHEAST OYSTERS, Osetra Caviar, Crème Fraiche, Chive 20

SAMAKI SMOKED SALMON, Cucumber Carpaccio, Dill Creme Fraiche 16

SPRING SALAD, Young Lettuce, Fresh Raspberries, Harvest Moon Mimolette Cheese,  
Walnut Vinaigrette 8

GULF SHRIMP COCKTAIL, Vietnamese Lemongrass Cocktail Sauce 14

BEEF SALAD, Greek Yogurt, Figs, Honey, Roasted Hazelnuts, Frisée 12

CREAMY CELERIAC SOUP, Micro Celery, Chive Oil 8

*ENTRÉE*

ROASTED SALMON FILLET, Sesame-fried Quinoa, French Green Beans,  
Marcona Almonds 25

MAINE SCALLOPS, Castle Valley Mills Polenta, Roasted Cauliflower, 'Nduja Oil 28

OSSOBUCO, Braised Veal Shank, Castle Valley Mills Polenta 45

CRESTE DE GALLO JARDINIÈRE, 403-house-made Pasta, Maitake, Asparagus, Spring  
Peas 19

LOBSTER NEWBERG, Maine Lobster, Spaghetti, Lobster Roe, Espelette 35

THE CHICKEN AND THE SNAIL, Garlic Mashed Potatoes, Shimeji Mushrooms, Roasted  
Cipollini, Burgundy Snails 26

16oz DRY AGED DELMONICO STEAK, Grilled Kale, Perrochet Potato, Demi Glace 65

STEAK FRITES, 10oz NY Strip Loin, Dressed Watercress, Fries 36

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