

THE DELMONICO ROOM
AT THE HOTEL FAUCHÈRE



MILFORD, PENNSYLVANIA
Spring 2019

BEGINNINGS

- ISLAND CREEK OYSTERS, Osetra Caviar, Dill Crème Fraiche 20
- GRILLED OCTOPUS SALAD, Roasted Fingerlings, Aioli, Winter Citrus, Olives, Celery 16
- SMOKED SALMON TARTINE, Trout Roe, Hendricks Gin Crème Fraîche,
Cucumber, Red Onion, Sourdough 12
- WAGYU STEAK TARTARE, Caper, Cornichon, Radish, Watercress, Baguette 16
- BONE MARROW, Pastrami Spice, Onion Jam, Sourdough 17

ENTRÉE

- SEA SCALLOPS, Maitake Mushroom, Celery Root, Asian Pear, Hazelnut, Miso 30
- PASTRAMI SALMON, Housemade Purple Sauerkraut, Emmer Spaetzle, Dill 28
- DUCK BREAST, Farro Risotto, Bok Choy, Preserves, Black Sesame, 32
- LOBSTER NEWBERG, Maine Lobster, Spaghetti, Lobster Roe, Espelette 34
- CAULIFLOWER FRIED "RICE", Hon Shimeji Mushrooms, Bok Choy, Sesame, Fried Egg 19
- LAMB OSSO BUCCO, Delicata Squash, Panisse, Cumin, Mint 36
- 22oz PA RAISED DELMONICO STEAK, Super Green Spinach, Perrochet Potato,
Bordelaise 65



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, Murrays Cheese-New York, Indian
Ridge Provisions-Telford Pa,
Island Creek Oysters-Duxbury Ma