

THE DELMONICO ROOM

AT THE HOTEL FAUCHÈRE



MILFORD, PENNSYLVANIA
Spring 2019

BEGINNINGS

- SPRING PEA SOUP, Leek Agrodolce, Crispy Leeks 12
- ISLAND CREEK OYSTERS, Osetra Caviar, Dill Crème Fraiche 20
- BLUE CRAB SALAD, Cucumber, Yuzu, Calamansi, Tempura, Aleppo Pepper 19
- SMOKED SALMON TARTINE, Trout Roe, Hendricks Gin Crème Fraîche,
Cucumber, Red Onion, Sourdough 12
- BELGIAN ENDIVE, Brown Butter Vinaigrette, Walnuts, Verjus, Red Grapes 16
- WAGYU STEAK TARTARE, Capers, Cornichon, Radish, Watercress, Baguette 16
- BONE MARROW, Pastrami Spice, Onion Jam, Sourdough 17

ENTRÉE

- DAY BOAT SCALLOPS, Watercress, Morel Mushrooms, Black Garlic, Ramps 32
- PASTRAMI SALMON, Housemade Purple Sauerkraut, Emmer Spaetzle, Dill 28
- LOBSTER NEWBERG, Maine Lobster, Spaghetti, Lobster Roe, Espelette 34
- DUCK BREAST, Farro Risotto, Bok Choy, Rhubarb, Black Sesame 32
- CAULIFLOWER FRIED "RICE", Farro, Hon Shimeji Mushrooms, Bok Choy, Sesame,
Fried Egg 19
- LAMB BREAST, Castle Valley Mill's Cornmeal Porridge, Fava Beans, Spring Peas,
Birch Jus 33
- 22oz PA RAISED DELMONICO STEAK, Super Green Spinach, Perrochet Potato,
Bordelaise 65



We proudly support our friends at
Castle Valley Mills-Doylestown Pa, Kitatiny 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