

# 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

DUNGENESS CRAB SALAD, Cucumber, Calamansi 18

SMOKED SALMON TARTINE, Trout Roe, Hendricks Gin Crème Fraîche,  
Cucumber, Red Onion, Sourdough 12

BELGIAN ENDIVE, NJ Burrata, Blood Orange, Aceto Balsamico, Granola, Parmigiano 15

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

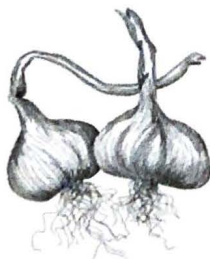
DUCK BREAST, Farro Risotto, Bok Choy, Preserves, Black Sesame, 32

LOBSTER NEWBERG, Maine Lobster, Spaghetti, Lobster Roe, Espelette 34

CAULIFLOWER FRIED "RICE", Hon Shimeji Mushrooms, Bok Choy, Sesame, Fried Egg 19

LAMB 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, 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