

THE DELMONICO ROOM

AT THE HOTEL FAUCHÈRE



MILFORD, PENNSYLVANIA
WINTER 2020

HORS D'OEUVRES

FENNEL VELOUTÉ, Crispy Herbs, Chive Oil 10

OYSTERS FAUCHERE, Caviar, Lemon Fennel Shallot Mignonette 20

WINTER SALAD, Greens, Smoked Goat Cheese, Pomegranate Seeds, Toasted Walnut,
Citrus Vinaigrette 11

CITRUS SALAD, Winter Citrus, Burrata, Honey Comb, Marcona Almond 12

CHEESE PLATE, Chef's Selection, House Preserves, Assorted Rolls 16

WAGYU STEAK TARTARE, Caper, Caviar, Cornichon, Shallot Jam, Egg Yolk 16

BROWN BUTTER GNOCCHI, Kabocha Squash Puree, Pecorino, Pearl Onions, Sunchoke Crisps
20

ENTRÉES

SEARED SCALLOPS, Herb Fregola, Roasted Carrots, Pistachio, Saffron Beurre Blanc 32

BRANZINO, Root Vegetable, Truffle Celariac Puree, King Trumpet Mushrooms, Chive Oil 29

LOBSTER WENBERG, Maine Lobster, Emulsified Madeira, Nutmeg and Cayenne Sauce,
Puff Pastry, 34

RED WINE BRAISED SHORT RIB, Parmigiano Reggiano Rosemary Potato Galette,
Brussel Sprouts, Beef Jus 32

PAN SEARED DUCK, White Bean Lardon Cassoulet, Petit Carrot, Pearl Onion,
Truffle Demi Glace 35

22oz PA RAISED DELMONICO STEAK, Grilled Broccolini, Perrochet Potato 65



We proudly support our friends at
Castle Valley Mills-Doylestown Pa, Kittatinny Mountain Farms-Wantage NJ,
Vine Hill Farm-Newton Nj, Liberty Hill Farm-Milford Pa, Murrays Cheese-New York, Indian

Ridge Provisions-Telford Pa