

THE DELMONICO ROOM  
AT THE HOTEL FAUCHÈRE



MILFORD, PENNSYLVANIA  
September 2018

*BEGINNINGS*

- BONE MARROW, Pastrami Spice, Onion Jam, Sourdough 13
- ISLAND CREEK OYSTERS, Osetra Caviar, Dill Crème Fraiche 20
- GRILLED OCTOPUS SALAD, Smoked Fingerlings, Aioli, Olives, Parsley 12
- HEIRLOOM TOMATO SALAD, Burrata, Cucumber, White Soy, Mixed Basils 14
- FRISÉE SALAD, Soft Boiled Egg, Chicken Livers, Shallot Vinaigrette 14

*ENTRÉE*

- SKATE WING MEUNIÈRE, Olive oil Crushed Potatoes, Fried Capers 30
- MAINE SCALLOPS, Castle Valley Mills Polenta, Roasted Cauliflower, 'Nduja Oil 30
- SALMON, Summer Squash, Feta, Lemon, Castle Valley Mills Polenta 26
- DUCK BREAST, Black Sesame, Eggplant, Risotto, Preserves 32
- LOBSTER NEWBERG, Maine Lobster, Spaghetti, Lobster Roe, Espelette 34
- THE CHICKEN AND THE SNAIL, Maitake Mushrooms, Roasted Cipollini, Burgundy Snails, Pommés Purée 26
- 16oz DRY AGED DELMONICO STEAK, Grilled Lettuce, 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, Mosefund Pork-Branchville Nj,  
Murrays Cheese-New York, Indian Ridge Provisions-Telford Pa,  
Island Creek Oysters-Duxbury Ma