



Green Room Sunday Dinner

Please choose one from each course

First Course

Creamy Potato Leek Bisque

Caesar Salad

brioche crouton,
boquerones anchovies

Petite Greens Salad

lollo rossa, belgian endive,
baby heirloom tomato,
dried cranberries, tomato basil vin

Second Course

Hotel du Pont Crab Cake

whipped potato, aspiration,
house made remoulade

Grilled Hanger Steak

peppercorn demi, roasted fingerlings,
assorted petite vegetable sauté

Sautéed Breast of Duck

gnocchi and petite vegetable,
port wine reduction

Third Course

Vanilla Bean Cheesecake

Ice Cream or Sorbet

\$35 per person

GREEN ROOM EXECUTIVE CHEF, KEITH MILLER, CEC
SOUS CHEF, BILL WILCZYNSKI