



Green Room Menu de Noël Eve

December 24 | 5 pm & 8 pm Seatings

Select one from each course

— First Course —

HOTEL DU PONT Crab Bisque

HOTEL DU PONT Smoked Salmon

pickled baby vegetables, petite greens, toasted flatbread, goat cheese and horseradish purée

Ahi Tuna

chilled, seared rare, soy and mirin marinated ahi tuna, wakame, marinated orange segments, coconut broth

— Second Course —

HOTEL DU PONT Caesar Salad

romaine, asiago, white anchovies, brioche croutons

Mixed Green Salad

humboldt fog cheese, dried cherries, balsamic vinaigrette

— Third Course —

Foie Gras

raspberries, blackberry and rosemary purée, toasted cranberry walnut bread

Ricotta Gnocchi

confit of duck, swiss chard, asiago

HOTEL DU PONT Crab Cake

petite greens, compressed green apple

— Fourth Course —

Breast of Rohan Duck

holiday spiced carrot purée, shaved tri colored baby carrots, smoked cherry demi sauce, risotto

Filet Mignon

topped with crispy fried onions, asparagus, potato gratin, port demi sauce

Sautéed Branzino

wilted arugula with lemon zest, citrus cream, risotto

Jumbo Sea Scallops

local kennett square mushrooms, truffle dashi, radish citrus salad

Vegetarian

petite vegetables, quinoa, dried cherries, herb oil

— Dessert —

Santa's Snack

"cookies & milk" cake and raspberry lemon santa hat

\$85 per person | \$35 holiday menu for children under 12
children under 5 free

Dining reservations: www.hoteldupont.com •  OpenTable