



# DINNER

## HOTEL DU PONT GREEN ROOM



### STARTERS SALADS

CRAB BISQUE 13

HOTEL DU PONT SHRIMP COCKTAIL

jumbo shrimp, fresh horseradish and our own cocktail sauce 14

HOTEL DU PONT SMOKED SALMON

pickled red onions, goat cheese and horseradish mousse, sauce Gribiche, toasted flatbread 13

HUDSON VALLEY FOIE GRAS

fig jam, green apple and rosemary purée, carrot bread 22

HOTEL DU PONT CRAB CAKE

Aji Amarillo aioli, baby arugula 16

BABY OCTOPUS

grilled with herb marinated fingerling potatoes, wasabi aioli and Meyer lemon confit 14

HOTEL DU PONT CAESAR

romaine, asiago, brioche croutons, boquerones, housemade dressing 10

BABY KALE

baby kale, compressed apples, fall spiced pecans and yams, champagne mustard and apple cider vinaigrette 11

POACHED PEARS

mixed greens, marinated cucumbers, crispy shaved parsnips, burrata, poached pears, and roasted beets, sherry vinaigrette 11

### ACCOMPANIMENTS

HONEY GLAZED BABY CARROTS 3

CREAMED SPINACH 4

WHIPPED POTATOES 3

SHERRY GLAZED

KENNETT SQUARE MUSHROOMS 4

HERB ROASTED FINGERLINGS 3

STEAMED LOCAL ASPARAGUS 6

KALE AU GRATIN 3

### CERTIFIED BLACK ANGUS STEAK SELECTIONS

Prepared to your liking with your choice of sauce

12 OZ NY STRIP 40

12 OZ RIBEYE 39

8 OZ FILET MIGNON 36

TENDERLOIN 6 OZ 33

### SAUCES

PORT WINE DEMI BEARNAISE

HOUSE STEAK SAUCE BLACK TRUFFLE BUTTER

### ENTRÉES

CRAB CAKE

whipped potatoes, asparagus, Aji Amarillo aioli, 34

BREAST OF HUDSON VALLEY ROHAN DUCK 32

smoked cherry demi, potato au gratin, brussels sprouts with duck bacon

CHEF'S FRESH FISH

hand-selected and expertly prepared by our chef for you

FILET OF TURBOT

ginger-scented forbidden black rice, toasted almonds, ponzu, mirin coconut broth, house made kimchee

WILD CAUGHT SALMON 30

34 Kennett Square mushroom risotto, butter glazed parsnips and butternut squash, saffron fennel jus

CERTIFIED ORGANIC ROAST CHICKEN 27

piquillo peppers and edamame beans, morel mushroom sauce, butternut purée

GRAINS AND PAN-ROASTED VEGETABLES 17

smoked paprika and cumin dusted cauliflower, parsnips, yams, baby carrots on forbidden rice, petite greens and sherry vinaigrette

GNOCCHI WITH LOBSTER 38

Nueski's bacon, oyster mushrooms, sauce Americaine, asiago

Gluten-Free Vegetarian

