



DINNER

HOTEL DU PONT GREEN ROOM



STARTERS

HEIRLOOM TOMATO CREAM
chevre and crispy pancetta 11

HOTEL DU PONT SHRIMP COCKTAIL
smashed avocado, house made cocktail sauce,
watermelon radish, pickled jalapeños 14

HOTEL DU PONT SMOKED SALMON
pickled red onions, goat cheese and horseradish mousse,
sauce Gribiche, toasted flatbread 13

FOIE GRAS
chocolate cherry bread, jalapeño citrus jam 22

HOTEL DU PONT CRAB CAKE
pea shoots, mint, yuzu thai dressing, petite greens 17

GRILLED JUMBO SHRIMP
large sea scallop on nola corn, bacon-corn crema 13

6 OYSTERS ON THE HALF SHELL
riesling-green apple ice 18

SWEET PEA AND PARMESAN RISOTTO
jumbo crab meat, parmesan crisp, crispy pork belly 17

SALADS

HOTEL DU PONT CAESAR
romaine, asiago, brioche croutons,
boquerones anchovies, housemade dressing 10

BABY KALE AND SPRING MIX SALAD
vermont creamery crottin goat cheese, strawberries, kiwi,
and a grapefruit-mint vinaigrette 11

CHILLED GREEN ASPARAGUS
petite greens, red onion-port jam, burrata, cured egg yolk,
apricot-mandarin orange vinaigrette 11



CERTIFIED BLACK ANGUS STEAK SELECTIONS

Prepared to your liking with your choice of sauce

12 OZ RIBEYE 39

8 OZ FILET MIGNON 36

TENDERLOIN 6 OZ 33

12 OZ DUROC BONE-IN PORK CHOP 27

SAUCES

PORT WINE DEMI BEARNAISE
HOUSE STEAK SAUCE BLACK TRUFFLE BUTTER

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

SUGAR SNAP PEAS 3

WITH CITRUS BUTTER

ENTRÉES

CRAB CAKE 36 WILD CAUGHT SALMON 31
pea shoots, mint, yuzu thai dressing, glazed sugar snap peas, quinoa
spring onion, ginger, coconut broth, edamame, cauliflower, asparagus tips, tomato cous cous

BREAST OF HUDSON VALLEY ROHAN DUCK 34 CERTIFIED ORGANIC CHICKEN BREAST 28
heirloom tomato, chili caramel, beluga lentils, citrus carrot purée
Allagash Tripel beer BBQ sauce, radish, pea, mango salsa, low country red rice

CHEF'S FRESH FISH 40 LENTILS AND VEGETABLES 20
hand-selected and expertly prepared by our chef for you
cauliflower steak, artichokes, peas, sugar snap peas, french beans, heirloom baby tomatoes, and eggplant on

JUMBO SEA SCALLOPS AND SHRIMP 38
truffle spring pea sauce, buttery kennett square mushrooms, nueski pork belly, fresh herb and sundried tomato grits
beluga lentils, spinach chimichurri

NEW ZEALAND RACK OF LAMB 41
eggplant purée with lemon and feta, glazed baby carrots, roasted fingerling potatoes, black garlic demi sauce

Gluten-Free Vegetarian

