



**GREEN ROOM
WHISTLEPIG DINNER**
October 14, 2017

FIRST COURSE

**CURRIED PUMPKIN BISQUE WITH
CRAB AND CANDIED BACON**
Farm Stock Rye

SECOND COURSE

**CHIPOTLE & ORANGE GLAZED SALMON WITH
ROASTED BRUSSELS SPROUTS**
10-Year Straight Rye

THIRD COURSE

**NY STRIP WITH ROASTED CAULIFLOWER
AND PRESERVED LEMON BUTTER**
15-Year Straight Rye

FOURTH COURSE

**ENGLISH CHEDDAR WITH PETITE GREENS SALAD,
CARMEL APPLE VINAIGRETTE**
15-Year Straight Rye

FIFTH COURSE

**ALMOND CARAMEL GATEAU
HONEY DRIZZLE**
12-Year Old World Cask

**\$85 PER PERSON
GRATUITY ADDITIONAL**

Reservations: 302-594-3154 • www.hoteldupont.com