
GREEN ROOM

IN THE HOTEL DU PONT

Dinner Menu

— Appetizers —

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| Citrus-Smoked Salmon Wrapped Diver Scallops | 15 |
| Buckwheat bilini, golden trout roe, dill emulsion | |
| Hudson Valley Foie Gras | 17 |
| Golden raisin two-ways, chipotle vanilla brioche and three salts | |
| Charcuterie..... | 14 |
| With chefs accompaniments | |
| ‘Study in Local Mushrooms’ | 12 |
| Exotic mushroom consommé with porcini-dusted sweetbread, mushroom foam, rosemary-scented smoked mushroom skewer | |
| Seafood Boudin Blanc | 11 |
| Beluga lentil ragout, truffle pistou | |

— Soups & Salads —

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| Warm Wilted Spinach and Purple Cress Salad | 12 |
| Wild boar bacon, shallots, quail egg, goat cheese vinaigrette | |
| Shaved Local Baby & Petite Vegetable Salad | 11 |
| Lingonberry vinaigrette | |
| Seasonal Greens | 9 |
| Aged balsamic vinegar | |
| Soup of Root Vegetables | 9 |
| Shaved house-cured duck prosciutto, Branch Creek Farms micro greens | |
| Sweet Onion-Almond ‘Cappuccino’ | 13 |
| Crispy ris de veau and onion crostini | |

Green Room Executive Chef
Keith Miller, CEC

Green Room Executive Sous Chef
David Lattomus, CCC

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— Entrées —

| | |
|--|----|
| Charbroiled Veal Chop | 38 |
| Brandy grilled pears, forest mushrooms, white truffle emulsion | |
| Butter Poached Tiger Prawns | 32 |
| 'Sous vide' artichoke and black olives, ale stewed wheatberry, smoked tomato broth | |
| Loin of Colorado Lamb | 33 |
| Pommes purée, braised baby fennel, lemon-thyme bourbon whiskey pan sauce | |
| 'Surf & Turf' | 42 |
| Grilled 6 oz. black angus filet, calvados demi, lobster medallion, frisée, petite vegetables and parisienne potatoes | |
| Line-Caught Black Sea Bass | 32 |
| Salsify-pistachio-shiitake sauté, crispy shiitake, sauce foie gras | |
| Carolina Golden Tilefish | 28 |
| Fresh herb cous cous, first-press olive oil, olive dust | |

— Vegetarian —

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| 'Filet Mignon of Eggplant' | 24 |
| Stewed wheatberry, root vegetables, spicy smoked tomato broth | |
| Chefs Special | 26 |

Parties of 6 or more are subject to 20% gratuity on food and beverage.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.