



Green Room Dinner

SOUPS & SALADS

Frisee Salad	14
orange supreme's, truffled honey vinaigrette, shaved pecorino sardo and roasted hazelnuts	
Salad of Baby Spinach	16
hard boiled duck egg, warm duck-bacon balsamic vinaigrette, marinated cipolinni onion, maytag bleu cheese & pomegranite	
Salad of Red	13
lolla rosa, red grapes, currants, red wine vinaigrette, baby beets, pink peppercorn crisp	
Lobster Bisque	18
butter poached lobster medallion, vanilla crème fraiche, hearts of celery	
Parmesan Bisque	14
cheese curls & grilled merguez lamb sausage	

APPETIZERS

"Montchevre" Goat Cheese Panna Cotta	15
smoked cranberry paint, black pepper-star anise tuille, micro peppercress salad	
Seared Hudson Valley Foie Gras	24
pink peppercorn-cognac bread pudding, kumquat gastrique	
Brandy Poached Prawns	18
orange & lemon thyme reduction, shaved fennel-gala apple salad	
Butter Poached Scallops	16
gingerbread-bacon crust, balsamic syrup, maple-pistachio purée	

Dinner Entrées

Frenched Breast of Amish Chicken	33
beluga lentils, bluefoot mushrooms, sauce foie gras	
Grilled Veal Flank Steak	38
truffle whipped potatoes, baby fennel, red cress, makers mark butter sauce	
Diver Scallops	43
colossal crab, ricotta gnocchi's, aspiration, saffron lobster nage and emulsion	
Pan-Seared "Verlasso" Salmon	36
okinawa sweet potato silk, heirloom cauliflower, black garlic purée, caviar garni	
Grilled Wild Boar Chop	40
dried cherry & rye waffle, baby brussels sprouts-salsify ragu, verjus beurre rouge	
Surf & Turf	46
grilled 6 oz. filet, butter poached lobster, petite vegetables, parisienne potatoes, frisée, burgundy demi, lobster emulsion	
Eggplant Capponatta Ravioli	29
noble cave aged cheddar, roasted shallots, fried capers, crimini mushroom cream sauce	

The Green Room at the Hotel du Pont is proud to serve sustainable seafood when available as well as support these local farms in the tri-state region:

North Wilmington's Own - Highland Orchards
Bucks County, PA – Branch Creek Farms
Shiloh, NJ – Arc Farm