



## GREEN ROOM

### Dinner Menu

#### STARTERS

<b>CREAM OF SWEET POTATO</b>	11	<b>HOTEL DU PONT CRAB CAKE</b>	18
oregano, thyme, port balsamic reduction		cake with salsa verde, petite greens	
<b>HOTEL DU PONT SHRIMP COCKTAIL</b> <i>[GF]</i>	14	<b>SEARED JUMBO SEA SCALLOP</b> <i>[GF]</i>	19
smashed avocado, house made cocktail sauce, watermelon radish, pickled jalapeños		pork belly, king trumpet mushrooms, compressed apple, apple-rosemary purée	
<b>HOTEL DU PONT SMOKED SALMON</b>	16	<b>6 OYSTERS ON THE HALF SHELL</b> <i>[GF]</i>	18
herb fingerling potato salad, lemon scented cream cheese, grilled flatbread		seasonal mignonette sauce	
<b>HUDSON VALLEY FOIE GRAS</b>	23	<b>BUTTERNUT RISOTTO</b> <i>[GF]</i>	20
herb ricotta donut, jalapeño jam and a butternut, pecan, cranberry, balsamic chutney		toasted hazelnuts, artichokes, and jumbo crab meat	

#### SALADS

<b>HOTEL DU PONT CAESAR</b>	10	<b>SPRING MIX OF GREENS</b> <i>[GF]</i>	13
brioche croutons, asiago cheese, boquerones anchovies, housemade dressing		pickled red onion, apples, pomegranate seeds, spicy pecans, Manchego cheese, cranberry-pomegranate vinaigrette	
<b>BABY KALE &amp; ARUGULA</b> <i>[GF]</i>	14		
beets, compressed pears, figs, and baby radish, feta, and a fig vinaigrette			

#### CERTIFIED BLACK ANGUS STEAK SELECTIONS

*Prepared to your liking with your choice of sauce*

<b>12 OZ RIBEYE</b>	39	<b>ACCOMPANIMENTS</b> <i>[GF]</i>	
<b>8 OZ FILET MIGNON</b>	36	Honey Glazed Baby Carrots	3
<b>TENDERLOIN 6 OZ</b>	33	Creamed Spinach	4
<b>14 OZ VEAL CHOP</b>	41	Whipped Potatoes	3
<b>SAUCES</b>		Sherry Glazed Kennet Square Mushrooms	4
<i>Port Wine Demi :: House Steak Sauce</i>		Herb Roasted Fingerlings	3
<i>Bearnaise :: Black Truffle Butter</i>		Steamed Local Asparagus	6
		Maple-Scented Whipped Sweet Potatoes	3

#### ENTREES

<b>HOTEL DU PONT CRAB CAKE</b>	36	<b>FILET OF WESTER ROSS SCOTTISH SALMON</b>	36
caramelized baby carrots and parsnips, parsnip purée, petite greens		apple-pomegranate ponzu broth, apple chutney, organic beech mushrooms, red quinoa	
<b>BREAST OF PEKIN DUCK</b> <i>[GF]</i>	35	<b>CERTIFIED ORGANIC CHICKEN BREAST</b>	26
pomegranate molasses glazed, apricot, and almond wild rice, roasted beets and brussels sprout leaves		low country rice, bulleit bourbon BBQ sauce, asparagus	
<b>CHEF'S FRESH FISH</b>	40	<b>RICE AND VEGETABLES</b> <i>[V]</i>	24
hand-selected and expertly prepared by our chef for you		cauliflower fried rice, pineapple, house made kimchee, French green beans, baby heirloom tomatoes, asparagus, and chefs blend of mushrooms	
<b>JUMBO SEA SCALLOPS</b>	38	<b>VENISON LOIN</b> <i>[GF]</i>	44
lobster bisque, sweet potato-parsnip mousseline, charred pineapple, brussels sprouts, black garlic molasses		herb celery root purée, trumpet royale, honshimeji, maitake and organic beech mushrooms, and plum-balsamic reduction	



*[V] Vegetarian [GF] Gluten Free*



*Our pastry team takes great pride in baking many of our breads rolls, baguettes, buns and pastries in-house daily. - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness -*