

The Green Room at the Hotel du Pont Delaware Dines Out Dinner Menu

First course

Autumn Squash Bisque

With Colossal Crab and Mushroom Cracklings

or

Salad of Young Kale

Pickled Kale, Pecans, Cranberry Vinaigrette & Roasted Corn

or

Short Rib Ravioli

Goat Cheese & Wild Mushroom Demi Glace

Second course

Carved “Herbs de Provence” Crusted NY Strip

Ragu of Fresh Figs, Calabaza, Wilted Arugula and Clementine

or

Roasted Frenched Chicken Breast

Truffle Whipped Potatoes, Chive Laced White Asparagus, Golden Tomato Beurre Blanc

or

Pan Seared Marlin

Farro & Baby Artichoke Hearts, Micro Greens and Meyer Lemon Gastrique

Third course

Chocolate Banana Crème Brûlée

or

Peach Almond Financier

Brandy Peach Sauce, Fresh Berries

or

Peanut Butter Chocolate Bomb

Rich Chocolate Cake, Chocolate Sauce and Peanut Brittle Crunch