



HOTEL DU PONT

FIRST COURSE

Select One

Snapper Soup, Served with Sherry

Vichyssoise, Traditionally Chilled with Chives or Served Warm with Melted Leek

Caesar Salad, Served Tableside, Garlic Croutons, Baby Tomatoes

Mesclun Salad, Marinated Tomatoes, Cucumber, Shaved Carrots, Havarti Cheese
Toasted Almonds, Herb Vinaigrette

Nicoise Salad, Firm Egg, Nicoise Olives, Tomato, Haricot Vert
Boquerónes Anchovies
Extra Virgin Olive Oil

SECOND COURSE

Select One

Duck Confit Cassoulet, Beans, Tomato, Mirepoix, Duck Rillettes

Asiago and Almond Crusted Scallops, Sauté of Asparagus,
Red Bell Pepper and Onion, Champagne Beurre Blanc

Escargot, Buttery Puff Pastry, Pernod Cream or Garlic and Herb Butter Sauce

Fennel and Leek Tart, Roquefort Cheese, Toasted Walnuts

Spinach Gocce Pasta, Kennet Square Mushrooms, Red Bell Pepper Jus