

DuPont Dinner Menu

Starters

- Clam chowder**, potato, leek, clam, light creamy broth \$9
- English pea soup**, white truffle and crispy parmesan \$9
- Tuna Tartar**, Avocado, Heirloom cherry Tomato, Wasabi crispy brioche, Organic
Crème fraiche \$11
- Rillette of duck**, toasted walnut sourdough, pickled vegetables, apple gastric \$13
- Endive tarte tatin**, red onion marmalade. \$10
- Hand dived scallops**, 24 hour braised short-rib, parsnip puree and a truffle sauce \$14

Salads

- Du Pont Caesar**, romaine spears, brioche crouton, white anchovies, parmesan shaving
and ACG dressing \$11
- Beet salad**, salt roasted baby beet, red oak lettuce, candied walnuts, Citrus vinaigrette,
Roquefort foam \$12
- Green Salad**, Belgium and curly endive salad, green grapes, Granny smith apple,
Manchego, Dijon-cider vinaigrette \$11

Main courses

Du Pont Bouillabaisse style stripe bass fish, clams, mussels, scallop in a tomato-saffron, vegetables, rouille crostini \$25

Seafood Capellini pasta, sweet organic carrots, fennel, light butter herb sauce, chive mascarpone \$22

Seared veal sweetbreads braised veal cheek ravioli, wild mushrooms, Brussels sprout salad, brown butter \$24

Salmon block beluga lentil, braised leek, and red bell pepper jus yogurt dressing \$23

Vegetable tagliatelle, Feta, sundried tomatoes, spinach, and light creamy sauce \$18

Lemon thyme roasted organic chicken, cassoulet of beans, smoked bacon and chorizo \$21

24 Hours braised short rib, soft Pecorino polenta, broccolini, truffle braising jus \$24

Turf and turf fillet mignon with butter poached lobster, fingerling confit, red oak frisse salad and a tomato scented hollandaise \$35

Organic Quarter Burger Nueske's Famous Applewood smoked bacon, tomato spread, Roquefort cheese \$15

Side Kick:

Shake n bake trifle fries \$7

Lavander bay laurel roasted carrots \$7

Portobello fries truffle aioli \$7

Fingerlingh potato with bacon, shallots & herbs

Brussels sprout, lemon herb dressing

Desserts

Chocolate fondant with Grand Marnier ice cream	\$7	
Tarte au Citron , Chantilly cream	\$6	
Vanilla cheesecake with blueberry compote	\$7	
Tropical fruits , passion fruit and orange dressing, natural yoghurt and honey sorbet	\$7	
Seasonal sorbets served with their own fruits	\$6	
Platter of desserts for 2- a selection of our desserts for two people	\$17	to share

Mezze of Cheese

French & American cheese Selections with Seasonal Accompaniments, walnut bread, quince chutney, air dry spice apricot, Medjool dates, truffle honey, roasted almonds

\$14