



**POCONO MOUNTAINS
RESTAURANT MONTH**

**APRIL 22
THRU
MAY 19, 2019**



BAR LOUIS
AT THE HOTEL FAUCHÈRE

Bar Louis at the Hotel Fauchère Dinner Menu

Shared:

TROUT DIP

House-smoked trout, horseradish,
apple, radish 11

PERROCHET POTATOES

crispy potatoes, dijonnaise,
parmesan, chives 6

ROASTED GARLIC HUMMUS

radish, harissa, sesame seeds
za'atar pita 11

Soups and Salads:

FRENCH ONION SOUP

chicken stock, sourdough,
gruyere 9

BOSTON BIBB SALAD

fried shallots,
lemon poppyseed vinaigrette 12

BABY ICEBERG

Bayley Hazen Blue, grape tomatoes,
House-made bacon half 10 / whole 16

GRILLED OCTOPUS SALAD

roasted fingerlings, aioli,
winter citrus, olives, celery 16

Appetizers:

MOULES FRITES

fennel, shallots, garlic,
vin blanc 16

WAGYU STEAK TARTARE

caper, cornichon, radish
watercress, baguette 16

BONE MARROW

pastrami spice, onion jam,
sourdough 17

SHRIMP A LA PLANCHA

Achiote, garlic, avocado mousse 13

Boards:

D'ARTAGNAN FRENCH CHARCUTERIE

duck saucisson, jambon de bayonne,
garlic sausage 18

LOCAL ARTISANAL CHEESE BOARD

cow's milk, Goshen NY
goat's milk, Pine Plains NY
sheep's milk, Old Chatham NY,
house made jam, marcona almonds,
quince paste 16

Entrees:

SCALLOPS

Bucks County Castle Valley Mills polenta, roasted cauliflower, 'nduja oil 28

PASTRAMI SALMON

House-made purple sauerkraut,
emmer spaetzle, dill 27

DUCK BREAST

black sesame, bok choy,
Castle Valley Mills farro, preserves 30

LOCAL ROASTED ½ CHICKEN

honey roasted carrots, fingerling potatoes
hazelnuts, sauce Vin Jaune 29

STEAK FRITES

10oz NY strip loin, watercress, black pepper frites, hollandaise 28

CAULIFLOWER FRIED "RICE"

farro, honshimeji mushrooms, bokchoy,
sesame, fried egg 19

LAMB OSSO BUCCO

delicata squash, panisse
Cumin, mint 33



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