

The *Main Dining Room*
— SINCE 1913 —

Les Hors D'oeuvres / Appetizers

Joues de Porc Braisées Tendres \$20

(Tender Braised Pork Cheeks)

*Tagliatelle Pasta, 149-degree Egg Yolk, Foraged Mushrooms
Parmesan, Cognac Cream*

Terrine de Foie Gras \$19

(Duck Liver Pâté)

*Vanilla Plumped Cherries, Candied Pistachios
Butter Toasted Brioche, Spiced Cherry Pudding*

G **Greenbrier's Soupe à l'Oignon \$9**

(Cream of Five Onion Soup)

Fried Shallots, Chive Chantilly

G **Chaudrée de Crabe Bleu et Pommes de Terre \$12**

(Blue Crab and Potato Chowder)

*Creamy Crab and Bacon Tortellini, Marble Potato Crisps
Smoked Trout Roe, Basil*

Salades / Salads

⊗ **Salade Caprese \$14**

(The Greenbrier Caprese)

*Greenbrier Peach, House Made Mozzarella
Creamy Pesto, Prosciutto, Pickled Scallion
Parmesan Crisp, Rosemary-Peach Jam*

G **Salade César \$12**

(Caesar Salad)

*Gem Lettuce, Grape Tomatoes, Parmesan Cheese
Brioche Croutons, Caesar Dressing*

⊗ **Salade Romaine \$12**

(Romaine)

*Smoked Plum Tomato
Avocado, Orange, Shaved Red Onion
Parmesan, Green Goddess Dressing*

G is to signify a Greenbrier Lite dish in honor of our world-renowned Mineral Spa.

⊗ is to signify a Gluten Free dish.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Food Allergy Notice-Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy and nuts.

For all food and beverage service, a 20% service charge (22% for parties of 8 or more), 6% sales tax and 6.5% Historic Preservation Fee will be added to your check.
Please refrain from using cell phones in the Main Dining Room.

Plats Principaux / Main Dishes

VIANDES/MEAT

⊗ **Filet de Bœuf \$55**

*(Barbeque Spiced USDA 8-ounce Prime Filet of Beef Tenderloin)
Orzo "Mac and Cheese," Brussels, Bacon and Chive Cornbread
Pickled Onions, Onion Crumb
Mustard Barbeque*

⊗ **Côte de Bœuf \$55**

*(Pan Seared 37 Day Aged Prime Ribeye)
Corn Puree, Smoked Charred Corn, Foraged Mushrooms
Candied Jalapeños, Queso Fresco, Charred Lime Beurre Blanc*

🍷 ⊗ **Magret de Canard Glacé Maple Leaf Farms à la Lavande et au Miel \$45**

*(Lavender Honey Glazed Maple Leaf Farms Duck Breast)
Roasted Beets, Beluga Lentils, Chèvre
Blackberry, Duck Jus*

POISSONS ET FRUIT DE MER/FISH AND SEAFOOD

⊗ **Loup de mer Poêlé au Homard \$46**

*(Pan Seared Sea Bass with Butter Poached Lobster)
Potato Purée, Baby Bok Choy, Shellfish Cream*

🍷 ⊗ **Casserole de Pétoncles de Jour Poêlés \$48**

*(Pan Seared Day Boat Scallops)
Cauliflower Puree, Cauliflower Chips, Snap Peas
Plumped Mustard Seeds, Smoked Trout Roe, Beurre Blanc*

Dover Sole Florentine aux Champignons \$75

*(Dover Sole Florentine with Mushrooms)
Poached Dover Sole, Wild Mushrooms, Spinach Florentine, Fleurons, Sauce Normande
(Not included on the dining experience meal plan. Available for an additional \$10)*

PLATS VÉGÉTARIENS/VEGETARIAN

🍷 ⊗ **Carottes Rôties au Curry \$25**

*(Curry Roasted Carrots)
Carrot Puree, Preserved Kumquats, Greek Yogurt
Feta, Toasted Sesame Seeds, Lemon Vinaigrette*

🍷 ⊗ **Oeuf Pochés \$25**

*(Soft Poached Egg)
Stone Ground Grits, Seasonal Vegetable Medley, Lemon-Chive Beurre Blanc*

PLATS À PARTAGER/DISHES TO SHARE

⊗ **Chateaubriand pour Deux \$140**

*(Barbeque Spiced USDA Prime 16-ounce Filet of Beef Tenderloin for two)
Seared Hudson Valley Foie Gras, Orzo "Mac and Cheese"
Bacon and Chive Cornbread, Truffled Egg Yolk Jam, Brussels
Pickled Onion, Sauce Perigourdine*

(Not included on the dining experience meal plan. Available for an additional \$20)