

The *Main Dining Room*
— SINCE 1913 —

Les Hors D'oeuvres / Appetizers

"The Cheese" \$28

(Le Fromage)

*Chef's selection of Artisanal Cheese
Poached Pear, Hazelnut Crunch, Quince
Apple Jam, Truffle-Honey*

Crispy Barbecue Oysters \$25

(Huitres Grillées Croustillantes)

*Pickled Onions, Blue Cheese
Remoulade Sauce*

Corn Crusted Scallops \$30

(Pêtoncles en Croûte de Maïs)

Charred Corn, Lime-Poblano Emulsion

Seared Hudson Valley Foie Gras \$32

(Foie Gras Poêlé de la Vallée de l'Hudson)

*Smoked Hazelnut, Toasted Truffle Brioche
This Season's Preserves*

G ⊗ **Hamachi Crudo \$26**

(Crudo Hamachi)

*Avocado, Blood Orange
Citrus Emulsion*

Salades / Salads

⊗ **Cream of Five Onion Soup \$18**

(Greenbrier's Soupe à l'Oignon)

Fried Shallots, Chive Chantilly

⊗ **Romaine Salad \$18**

(Salade Romaine)

*Smoked Plum Tomato
Avocado, Orange, Pickled Red Onion
Pecorino, Green Goddess Dressing*

G **Garden Salad \$18**

(Salade du Jardin)

*Heirloom Tomatoes, Smoked Burrata
Crispy Bread, Tomato Chutney, Basil-Benne Vinaigrette*

G ⊗ **Summer Strawberry \$18**

(Fraise D'été Summer Strawberry)

*Strawberry Two Ways, Mixed Greens
Feta, Toasted Almond, Balsamic 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 9.75% 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 of Wagyu Tenderloin \$95**

(Filet de Wagyu)

*Celeriac-Potato Whips, Red Onion Marmalade
Carrots, Gorgonzola Emulsion*

Herb Butter Chicken Breast \$48

(Poitrine de Poulet au Beurre d'herbes)

*Linguini, Wild Mushrooms
Truffled Cream Sauce*

Spiced Berkshire Pork Loin \$57

(Longe de Porc épicée Berkshire)

*Rye Spaetzle, Asparagus, Chèvre
Plumped Golden Raisins, Mustard Sauce*

⊗ **Pan Seared Ribeye \$70**

(Faux-Filet Poêlé)

*Chanterelle, Summer Corn, Feta
Chimichurri*

PLATS VÉGÉTARIENS/VEGETARIAN

Potato Gnocchi \$45

(Gnocchi de Pommes de Terre)

*Chanterelle, Broccoli Rabe, Parmesan Reggiano
Hazelnut Pesto*

POISSONS ET FRUIT DE MER/FISH AND SEAFOOD

⊗ **Seared Ora King Salmon \$60**

(Saumon Ora King Poêlé)

*Snow Peas, Carrot, Steamed Jasmine Rice
Coconut Green Curry*

⊗ **Olive Oil Poached Halibut \$57**

(Flétan Poché à l'huile d'olive)

*Tender Potatoes, Little Neck Clams
Tomato and Chorizo Stew*

G ⊗ **Seared Atlantic Swordfish \$55**

(Espadon de l'Atlantique Poêlé)

*Broccolini, New Potatoes, Olives, Marcona Almonds
Sauce Romesco*

⊗ **Buttered New England Scallops and Lobster \$65**

(Pétoncles et Homard de la Nouvelle-Angleterre au Beurre)

English Pea Risotto, Morel Mushrooms, Pecorino

Split Plate Charge for Entrees \$5

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