



## *The Penrose Room*

### *Four Selected Courses*

*Appetizer, Entrée & Dessert 125.00 per person*  
*with Sommelier Wine Accompaniment 210.00 per person*

### *Chef's Tasting Menu*

*A Six Course Meal Served to the Entire Table 175.00 per person*  
*with Sommelier Wine Accompaniment 305.00 per person*

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*Chef de Cuisine*  
*Luis Young*

## *First Course*

### *Select Osetra Caviar (30 grams)*

*Warm Cornbread Blini, Traditional Accompaniments*

*Supplement - \$155*

### *Ruby Beet Salad*

*Spiced Poached Pear, Candied Walnuts, Blue Cheese*

*Black Truffle Vinaigrette*

### *Bison Tartare*

*Potato Nest, Cornichons, Mustard Seeds*

*Black Truffle Aioli*

### *Potato Romanoff*

*Yukon Gold Potato, Crème Fraiche, Winter Truffle, Crispy Shallot*

*Parmesan Espuma*

### *Maine Lobster Salad*

*Compressed Pineapple Carpaccio, Jicama, Persian Cucumber, Coral Tuile*

### *Handmade Agnolotti*

*Smoked Ricotta, Double Smoked Bacon Lardons, English Peas*

### *Pan Seared Sea Scallop*

*Cauliflower en Persillade, Golden Sultana Raisin, Capers, Brown Butter*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
A 20% service charge will be added to your total check*

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## *Main Course*

### *Sicilian Pistachio Crusted Venison Loin*

*Caramelized Parsnip Puree, Granny Smith Apples, Cinnamon Foam  
Apple Cider Jus*

### *Honey Lacquered Rohan Duck*

*Duck Confit Arancini, Tokyo Turnip, Radicchio, Satsuma  
Duck Jus*

### *Colorado Lamb Loin*

*Braised Lamb, Jerusalem Artichokes, Roasted Brussel Sprouts  
Black Tuscan Kale, Black Mission Fig Jus*

### *Revier Angus Beef Tenderloin*

*Yukon Gold Potato Croquette, Thumbelina Carrots, Cipollini Onions  
Port-Shallot Jam, Beef Jus*

### *Fillet of Dover Sole*

*Fingerling Potato, Brioche Crouton, Lemon Supreme, Caper  
Brown Butter Sauce*

### *Oven Roasted Black Cod*

*Braised Chickpeas, Pearl Onion, Manzanilla Olive, Savoy Cabbage, Black Garlic*

### *Pan Seared Alaskan Halibut*

*Braised Fennel, Spanish Chorizo, Clams, Mussels, Tomato Confit  
Saffron Scented Broth*

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## *Charette de Fromages*

*Traditional Cheese Cart Service*

*Accompanied by a selection of seasonal accoutrements*

*Per Cheese Selection 6.00*

## *Desserts*

### *Baba*

*Enriched Sweet Dough, Vanilla Crèmeux  
Cranberry Raspberry Compote, Rum Syrup*

### *Pavlova*

*Lime Crèmeux, Citrus Salad  
Vanilla Chantilly, Mandarin Yuzu Sorbet*

### *Cherry Gateaux*

*Kahlua Mousse, Cherry Compote  
Chocolate Almond Sponge, Kirsh Ice Cream*

### *White Chocolate Cheesecake*

*Blood Orange Cream Cheese Mousse  
Pomegranate Champagne Sorbet, Fresh Fruit*

### *Chocolate Tart*

*Chocolate Ginger Ganache Tart, Caramelized Pineapples  
Crystalized Ginger, Coconut Sorbet*

### *Mille Feuille*

*Cardamom Cremeux, Apple Compote, Apple Liquor Chantilly, Salted Caramel Ice Cream*

### *Lemon Tart*

*Toasted Meringue, Meringue, Pine Nut Crumble, Pine Nut Ice Cream*

## *Selection of Home Made Ice Creams & Sorbets*

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