



The Penrose Room

Three Courses

Appetizer, Entrée & Dessert 90.00 per person

Chef's Tasting Menu

A Five Course Meal Served to the Entire Table 156.00 per person

with Sommelier Wine Accompaniment 240.00 per person

Mace Robbins
Chef de Cuisine

Gareth Tootell
General Manager

**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*

Wines By The Glass

Sparkling

Castellroig, Cava, Brut, Penedès, Spain, MV	15
Taittinger, La Française, Brut, Champagne, France, MV	20
Schramsberg, Brut Rosé, California 2014	28

White

Domäne Wachau "Terrassen", Federspiel, Gruner Veltliner, Wachau, Austria 2016	15
St. Urbans-Hof "Nik Weis", Kabinett, Riesling, Mosel, Germany 2016	18
Manni Nössing, Kerner, Südtirol, Italy 2015	20
Pascal Jolivet, Sancerre, Loire Valley, France 2014	23
Rombauer, Chardonnay, Carneros District, California 2016	28
Joseph Drouhin, Puligny Montrachet, Burgundy, France 2014	35

Rosé

Miraval, Provence, France 2016	20
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Red

Bodega Cepa 21 "Hito", Tempranillo, Ribera del Duero, Spain 2016	18
Piattelli Vineyards "Trinita Grand Reserve", Malbec, Mendoza, Argentina 2011	20
G.D. Vajra "Albe", Barolo, Piedmont, Italy 2012	25
Emeritus "Hallberg Ranch", Pinot Noir, Russian River Valley, California 2014	29
E. Guigal, Chateaufeuf du Pape, Southern Rhone Valley, France 2012	35
Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2013	47

Featured Cocktails

\$14

Guava Fizz

Tattinger Champagne, Beekeeper Gin
Guava, Grapefruit

Caipiroska

Ciroc Vodka, Fresh Muddled Grapes, Lime

The Count Pourtales

Buffalo Trace, Amaretto, Pineapple

Adonis

Lustau Sherry, Carpano Antica Vermouth
Honey, Orange

Winter Smash

Calvados, Green Apple, Tarragon

"The Penrose Room Manhattan"

Michter's Rye, House-Made Winter Spice Vermouth Angostura
Bitters

"Mocktails"

\$7

"Provençale Lemonade"

Freshly Squeezed Lemon Juice, Rosemary, Lavender

"An Indian Winter"

Chai Iced Tea, Cream

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First Course

"Crab Louie"

Supplement 45.00

*Select Osetra Caviar, Oyster Crackers, Haas Avocado
Dungeness Crab, Persian Lime Coulis*

"Waldorf" Salad

*Romaine Lettuce, Red Thompson Grapes, Green Sour Apples
Bleu d'Auvergne, Walnut Apple Cider Dressing*

Roasted Winter Parsley Root

Meyer Lemon Mostarda, Parsley Coulis, Toasted Pine nuts

Braised Shortrib Manicotti

*Slow-Cooked Butternut Squash, Pumpkin Seed Panade
Celery Root, Fiore Sardo Cream*

Creekstone Prime Beef Tartare

*Sprouted Pearl Barley, Garden Turnips
Watermelon Radish, Confit Egg Yolk*

Moullard Duck Foie Gras Terrine

*Sweet Onion Confit, Preserved Black Winter Truffles
Crispy Shallots, Scallion Salad*

Braised Veal Sweetbreads

Arcadia Broccoli Florets, Koshihikari Rice, Parmigiano Reggiano Mousse

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Main Course

Sautéed Fillet of Mediterranean Turbot

*Roasted Carrots, Littleneck Clams, Sea Beans
Carrot-Saffron Emulsion*

Skuna Bay Salmon Coulibiach for Two

Supplement 15.00

Toasted Basmati Rice, Marcona Almonds, Garden Fennel & Brown Butter Sabayon

Atlantic Sea Scallops

*Braised Hearts of Romaine, Applewood-Smoked Bacon
Persillade Panade & Caper Cream*

Rohan Duck Breast "Pastrami"

Confit Leg Rillettes, Tokyo Turnips, Savoy Cabbage & Sauce Choucroute Rouge

Green Circle Farms Chicken for Two

*Herb Roasted Forest Mushrooms, La Ratte Potato Puree
Arrowleaf Spinach & Crème de Vin Jaune*

Charcoal Grilled Creekstone Beef Ribeye

*Applewood-Smoked Bacon, Cauliflower "Couscous"
Dark Raisin Coulis, Braised Short Rib & Moroccan Olive Jus*

Colorado Lamb "Cassoulet"

*Braised Tarbais Beans, Lamb Neck Confit, Merguez, Roma Tomato Confit
Parsley Infused Olive Oil & Jus Gras*

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Charette de Fromages

*Traditional Cheese Cart Service
Accompanied by a selection of accoutrements
Per Cheese Selection 6.00*

Desserts

Citrus Crème Brulée

Honey-Rose Sponge, Raspberry Coulis, Orange Cremeux

Café Au Citron

*Espresso Mousse, Jivara Namelaka, Toasted Brioche
Meyer Lemon Marmalade, Condensed Milk Ice Cream*

Ille Flottante

*Steamed Meringue, Yuzu Cremeux, Pineapple Relish
Coconut Sauce, Passionfruit Kaffir Sorbet*

Banana Praline Gateau

*Chocolate Sable, Hazelnut Sponge, Banana Caramel
Passion fruit Coulis, Salted Caramel Ice Cream*

Lychee-Lime Granite

*Red Bean Ice Cream
Fresh Berries, Steamed Mochi, Berry Consomme*

Spiced Molten Chocolate Cake

*Opalys Anglaise, Manjari Chantilly
Spiced Pecans, Araguani Ganache, Passionfruit Ice cream*

"The Chocolate Experience"

Served for two

*White Chocolate & Huckleberry Panna Cotta
Milk Chocolate & Passionfruit Parfait with Hazelnut Feuilletine*

Selection of Home Made Ice Creams and Sorbets

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