

First Course

Select Osetra Caviar

Cauliflower Panna Cotta, Sweet Shrimp
Grapefruit, Toasted Brioche, Butter, Chives
Supplement- \$45

Sigi's Farm Hen Egg

Black Truffle Egg Espuma, Chive Crème Fraiche
Yukon Gold Potatoes

Ahi Tuna Carpaccio

Shaved Foie Torchon, Pressed Puff Pastry
Tomato Fondue, Spanish Olive Oil

Corner Post Ranch Pork Belly

Red Endives, Onion Soubise, Chives
Meyer Lemon, Ponzu

Jalea Of Seafood

Grilled Japanese Squid, Octopus, Snapper
Red Onions, Cilantro, Aji Amarillo, Yuzu Kosho

Idiazabal Enriched Anson Mills Polenta

Shaved Green Asparagus, Sauté Wild Mushrooms
Iberico de Bellota, Hazelnut Crumble

Fennel Pollen Cured Hawaiian Ono

Satsumas, Barley Chip, Avocado Mousse
Red Onions, Young Fennel Salad

Spring Bouillon

Heirloom Tomato Consommé, Saffron, Pine Nuts
Garden Tomatoes, Hand Rolled Fregola
Broadmoor Farm Spring Vegetables

Penrose Room Spring Classics

Spring Mosaic

Glazed Asparagus, English Pea, Sauté Morels, Spring Onion
Natural Tomato Gel, Fava Beans, Marcona Almond Puree

Penrose Caesar Salad

Baby Gem Lettuce, White Anchovies, Baguette Crisp
Caesar Dressing
Prepared Tableside

Celebrating 100 Years of Gastronomic Cuisine At The Broadmoor

**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

Green Circle Ranch Heritage Chicken 3-Ways

*Pan Roasted Chicken Breast, Chicken Dumpling
Chicharron, Chicken Liver Mousse
Truffle, Sweet Corn, Roasted Chicken Jus*

Vietnamese Red Snapper

*Green Papaya Salad, Green Beans
Spring Onions, Jasmine Rice
Spicy Caramel Gastrique*

New Zealand Ora King Salmon

*Samosa, Spiced Peas, Smoked Cashews
Tamarind Sauce*

Butter Poached Alaskan King Crab

*Coconut Pudding, Grilled Baby Corn
Kaffir Lime, Curry Sauce*

Revier Cattle Company Prime Beef Tenderloin

*Braised Short Rib Empanada, Smoked Potato Puree
Chimichurri Sauce*

Colorado Rack Of Lamb

*Mediterranean Flavors, Merguez Sausage
Mint Jus*

Snake River Farm Beef Rib Cap

*Sautee White Asparagus, Dungeness Crab Salad
Spinach Panade, Sauce Choron
Supplement- \$18*

Pan Roasted Alaskan Halibut

*Ramps, Spring Onion, Onion Brulee
Garlic Confit, Chive Oil, Allium Sauce*

Penrose Room Spring Classics

Colorado Rainbow Trout

*Brown Butter Cauliflower Puree, Golden Raisins
Braised Swiss Chard, Double Smoked Bacon
Toasted Pine Nuts, Sauce Grenobloise*

Cote de Boeuf

*Potato Romanoff, Grilled Asparagus, Wild Mushrooms
Pickled Ramps, Bearnaise Sauce
Prepared Table Side*

Supplement \$45

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Charette de Fromages

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

Desserts

Ile Flottante

Poached Lime Meringue, Kalamansi Creme,
Coconut Anglaise, Mango Compote

Chocolate Royal

Brownie Biscuit, Passionfruit Cremeux,
Hazelnut Feuilletine, Chocolate Chantilly

Cardamom Creme Brulee

Cardamom Brulee, Lemon Sable Cookie
Seasonal Fruit

Baba Au Rhum

Rum Soaked Baba, Vanilla Cremeux
Rum Syrup, Vanilla Chantilly

Opera Torte

Almond Jaconde Sponge, Coffee Buttercream,
Ganache, Almonde Orange Ice Cream

Mille Feuille

Puff Pastry Dough, Yuzu Creme
Vanilla Anglaise, Fresh Raspberries

Selection of Home Made Ice Creams & Sorbets

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