

First Course

Select Ostera Caviar

Russet Potato Blini, Crème Fraiche
Chives, Potato Glass
Supplement- \$45

Alaskan King Crab Salad

Passion Fruit, Hawaiian Hearts of Palm, Persian
Cucumber
Hass Avocado Mousse, Yuzu Gel, Rice Cracker

Agnolotti en Brodo

Arturo Sanchez Iberico, Slow Cooked Artichoke
Idiazabal, Iberico Broth

Eagles Nest Ranch Wagyu Tartare

Curried Golden Raisin Puree, Pickled Mustard Seeds
Capers, Egg Yolk, Watercress

Foie Gras Lucullus

Corner Post Ranch Smoked Pork, Caramelized Apples
Marcona Almond Crumble, Pedro Ximenez

Seared Sea Scallops

Grilled Scallions, Brulee Cipollini Onions
Black Garlic Aioli, Soubise

Jerusalem Artichokes

Crunchy Leeks, Pickled Sunchokes
Brown Butter Snow, Pine Bud Syrup

Wild Mushroom Mosaic

Maitake Puree, Grilled Enoki, King Trumpets
Fermented Potatoes, Pickled Chanterelles

Penrose Room Winter Classics

Potato Romanoff

Roasted Potato, Parmesan Espuma, Chives
Crispy Shallots, Black Truffle

Penrose Caesar Salad

Poached Egg Yolk Cream, Baby Gem Lettuce, White Anchovies
Baguette Crisp
Prepared Tableside

**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*

Main Course

Pan Seared Black Cod

*Savoy Cabbage, Tokyo Turnips
Sauerkraut, Pumpernickel Jus*

Charcoal Grilled Maine Lobster

*Smoked Cashews, Cilantro, Cauliflower
Chickpea Panisse, Garam Masala*

Ora King Salmon

*Jasmine Rice, Sweet Shrimp, Kabocha
Aji Amarillo, Shrimp Nage*

Pan Roasted Loup De Mer

*Saffron Crushed Fingerling Potatoes, Romesco
Green Onion Brulee*

"Peking" Rohan Duck

*Crepe of Duck Confit, Persian Cucumber, Green
Onion
Pickled Garden Radish, Cherry Blossom Shoyu Glaze*

Roasted Milk-Fed Veal Tenderloin

*Braised Cheeks, Brussel Sprout Puree, Glazed Beets
Candied Bacon, Beet-Truffle Jus*

Braised Wagyu Short Ribs

*Roasted Eggplant Puree, Sautéed Bok Choy
Candied Peanuts, "Kare-Kare"*

Revier Prime Beef Ribeye

*Yukon Gold Potatoes, Creamed Spinach
Wild Mushrooms, Sauce Velour*

Penrose Room Winter Classics

Dover Sole Meuniere

Bouquetiere of Broadmoor Farm Vegetable, Brown Butter Sauce

Supplement \$25

Prepared Table Side

Venison Loin a la Grand Veneur

Winter Fruits & Vegetables, Chestnuts, Red Currant Jus

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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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