



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 286.00 per person*

*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*

Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.

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*

**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*

Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.

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 Crèmeux, 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

**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*

Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.