



## *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*

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*Max Robbins*  
*Chef de Cuisine*

*Gareth Tootell*  
*General Manager*

*A 20% service charge will be added to your total check*

## *Wines By The Glass*

### *Sparkling*

<i>Castellroig, Cava, Brut, Penedès, Spain, MV</i>	15
<i>Taittinger, La Français, Brut, Champagne, France, MV</i>	20
<i>Schramsberg, Brut Rosé, California 2014</i>	28

### *White*

<i>Domäne Wachau "Terrassen", Federspiel, Gruner Veltliner, Wachau, Austria 2016</i>	15
<i>St. Urbans-Hof "Nik Weis", Kabinett, Riesling, Mosel, Germany 2016</i>	18
<i>Venica "Pètrus", Malvasia, Collio, Italy 2016</i>	20
<i>Pascal Jolivet, Sancerre, Loire Valley, France 2014</i>	23
<i>Rombauer, Chardonnay, Carneros District, California 2016</i>	28
<i>Joseph Drouhin, Meursault, Burgundy, France 2013</i>	35

### *Rosé*

<i>Miraval, Provence, France 2016</i>	20
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### *Red*

<i>Bodega Cepa 21 "Hito", Tempranillo, Ribera del Duero, Spain 2015</i>	18
<i>Piattelli Vineyards "Trinita Grand Reserve", Malbec, Mendoza, Argentina 2011</i>	20
<i>G.D. Vajra "Albe", Barolo, Piedmont, Italy 2012</i>	25
<i>Emeritus "Hallberg Ranch", Pinot Noir, Russian River Valley, California 2014</i>	29
<i>E. Guigal, Chateauneuf du Pape, Southern Rhone Valley, France 2012</i>	35
<i>Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2013</i>	47

## *Featured Cocktails*

\$14

### *Guava Fizz*

*Tattinger Champagne, Beefeater Gin  
Guava, Grapefruit*

### *Adonis*

*Lustau Sherry, Carpano Antica Vermouth  
Honey, Orange*

### *Winter Smash*

*Calvados, Green Apple, Tarragon*

### *"Old Fashioned At The Broadmoor"*

*Spiced Apple Bourbon, Demerara Sugar  
Orange Bitters*

### *Caipiroska*

*Ciroc Vodka, Fresh Muddled Grapes, Lime*

### *The Count Pourtales*

*Buffalo Trace, Amaretto, Pineapple*

### *"The Penrose Room Manhattan"*

*Michter's Rye, The Penrose Winter Spice Vermouth  
Angostura Bitters*

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## *First Course*

### *Select Osetra Caviar*

*Supplement 45.00*

*Smoked Colorado Trout Rilletes, Sweet Onion Relish, Garden Dill, Toasted Brioche*

### *Tokyo Turnip Tataki*

*Crispy Turnip Tofu, Marinated Cucumbers, Toasted Sesame, Carrot-Ginger Dressing*

### *Roasted Winter Cabbage*

*Fuyu Persimmon, Toasted English Walnuts, Marinated Ruby Beets, Garden Honey*

### *Tartare of Atlantic Scallops*

*Aged Balsamic, Radicchio Tardivo, Sugar-Pie Pumpkin, Toasted Pepita Mousseline*

### *Caramelized Onion Bouillon*

*Toasted Brioche, Aged Comte, Braised Beef Brisket, Pickled Pearl Onions*

### *“Tarte Flambee”*

*Bacon & Date Jam, Belgian Endive, Fromage Blanc, Cured Duck Breast, Truffle Dressing*

### *Chestnut Agnolotti*

*Ris de Veau, Crispy Brussels Sprouts, Chestnut Confit, Sweet Onion Soubise*

### *Bourbon Poached Duck Foie Gras Terrine*

*Cornbread, Baked Seckel Pear, Applewood Smoked Pecans, Blis Maple Syrup*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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## *Main Course*

### *Sautéed Fillet of Atlantic Cobia*

*Hen Egg Mousse, Caper Condiment, Smoked Cobia Pierogi, Sauce Raifort*

### *Ahi Tuna "Escabeche"*

*Saffron Mostarda, Meyer Lemon, Marinated Garden Fennel, Espelette Sabayon*

### *Mediterranean Turbot for Two*

*Globe Artichokes, Castelvetrano Olives, Pearl Onions, Garden Carrots, Jamon de Bellota Bouillon  
Supplement 15.00*

### *Charcoal Grilled Tiger Prawns*

*Curried Squash, Garden Radish, Celery Salad, Cilantro, Toasted Curry Emulsion*

### *Whole Roasted Coturnix Quail*

*Braised Collard Greens, Quail Leg Jambonette, Applewood Smoked Bacon, Jus de Biere Brun*

### *Honey Lacquered Rohan Duck*

*Honey Poached Cranberries, Celery Seed Pain Perdu, Duck Leg Confit, Garnet Yam Puree, Jus Roti*

### *Juniper Crusted Saddle of Fossil Farm Elk*

*Vanilla Braised Endive, Winter Citrus, Sunchoke Cream, Sauce Bigarade*

### *White Wine Braised Veal Cheek*

*French Green Lentils, Braised Sauerkraut, Yukon Gold Potato, Smoked Kielbassa, Beurre de Choucroute*

### *Creekstone Beef Ribeye Wellington for Two*

*Pommes Boulangere, Braised Short Rib, Black Winter Truffles, and Sauce Perigourdine  
Supplement 25.00*

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## *Charette de Fromages*

*Accompanied by a selection of accoutrements  
Per Selection 6.00*

### *Ossau Iraty*

*Raw Sheep's Milk from Basque aged 6 months*

### *Avalanche Creamery, Cabra Blanca*

*Raw Goat Milk from Colorado aged 6 months*

### *Deer Creek Creamery, The Fawn*

*Cheddar Studded with Vanilla Bean from Wisconsin*

### *Haystack Mountain, Sunlight*

*Raw Goat Milk from Colorado*

### *Haystack Mountain, Chevre*

*Raw Goat Milk from Colorado*

### *Red Rock Blue*

*Aged Cheddar Studded with Blue Veins from Wisconsin*

### *Bleu D'Auvergne*

*Pasteurized Cow's Milk from Auvergne, France*

### *Epoisses de Bourgogne*

*Pasteurized Cow's Milk from Burgundy, France*

### *St. Stephen Creamery, Four Fat Fowl*

*Pasteurized Cow's Milk Triple Cream from New York*

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## *Desserts*

### *Cardamom Crème Brulée*

*Pistachio Sponge, Blackberry Coulis, Meyer Lemon Cremeaux*

### *"Singapore Coffee"*

*Espresso Mousse, Jivara Namelaka, Condensed Milk Ice Cream*

### *Ille Flottante*

*Yuzu Cremeaux, Apple-Fennel Relish, Calvados Sorbet, Orellys Anglais*

### *Sticky Toffee Pudding*

*Grapefruit Marmelade, Stranahan's Bourbon Ice Cream, Chestnut Toffee Sauce*

### *Le Forêt Noire*

*Chocolate Sponge, Araguani Ganache, Cherry Gelee, Manjari Lime Mousse, Cherry Sorbet*

### *Spice Poached Pear*

*Walnut Financier, Parmigiano Reggiano Mousse, Rosemary Ice Cream*

### *Choice of Home Made Ice Creams and Sorbets*

## *Coffee & Tea*

*Espresso, Cappuccino, Latte 5.00*

*Regular, Decaffeinated Coffee or Loose Leaf Tea 4.50*

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