



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*

Luis Young
Chef de Cuisine

Josh Cafasso
General Manager

First Course

Select Osetra Caviar

*Asparagus, Avocado, Toasted Baguette, Fermented Black Garlic, Hollandaise Espuma
Supplement - \$45*

Fennel Pollen Cured Hamachi

Puffed Rice, Avocado Mousse, Compressed Cucumber, Yuzu, Roe

Sigi's Farm Hen Egg

Black Truffle Egg Espuma, Chive Crème Fraiche, Yukon Gold Potatoes

Diver Sea Scallop

Crispy Polenta, Sautee Wild Mushrooms, Iberico de Bellota, Romesco Sauce

Jalea of Seafood

Grilled Japanese Squid, Sweet Spotted Shrimp, Scallop, Uni Sauce

Gnocchi Parisienne

Castelvetrano Olives, Cherry Tomatoes, Pecorino Romano, Sofrito

Maine Lobster Salad

Compressed Melon, Castelfranco Lettuce, Fermented Satsuma Vinaigrette

Strawberry Gazpacho

Heirloom Tomatoes, Sweet Peppers, Cucumber, Croutons, Sherry Vinegar

Penrose Room Summer Classics

Caprese Salad

Burrata Cheese, Heirloom Tomato, Hand Made Pesto, Balsamic

Penrose Caesar Salad

*Baby Romaine Lettuce, Arugula, White Anchovies
Baguette Crisp, Caesar Dressing
Prepared Tableside*

Celebrating Over 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

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

Main Course

Pan Roasted Alaskan Halibut

Scallions, Caramelized Onion, Soubise, Onion Brûlée, Garlic Confit, Oyster Nage

Lavender Honey Glazed Rohan Duck

Duck Confit Pain Perdu, Palisade Peach Conserova, Earl Grey Jus

Butter Poached Alaskan King Crab

Variation of Summer Corn, Pop-Corn Butter Sauce

Snake River Farms Wagyu Beef Rib Cap

Potato Pave, San Marzano Tomato Conserova, Sauce Au Poivre

Slow Roasted Black Cod

Saffron Scented Bomba Rice, Mussels, Spanish Chorizo, Escargot, Seafood Nage

Corner Post Ranch Pork Tenderloin

Bacon Wrapped Tenderloin, Rilette, Roasted Tomatillo Relish, Maduros, Mole Sauce

New Zealand Ora King Salmon

English Pea Puree, Spiced Tomato Fondue, "Everything" Sourdough, Dill-Horseradish Cream Sauce, Smoked Foam

Ahi Tuna Tataki

La Ratte Potato, Oven Dried Tomatoes, Broadmoor Farms Green Beans, Kalamata Olives, Sauce Dijonnaise

Penrose Room Summer Classics

Prime Beef "Chateaubriand"

Garlic Yukon Gold Potato Puree, Wild Mushrooms

Tarragon Beef Jus

Supplement \$35

Colorado Rack of Lamb

Potato Lyonnaise, Caramelized Onions, Grilled Asparagus, Mint Jus

Supplement \$35

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Charette de Fromages

Traditional Cheese Cart Service

Accompanied by a selection of seasonal accoutrements

Per Cheese Selection 6.00

Desserts

Baba

Enriched Sweet Dough, Pistachio Crèmeux

Hibiscus Red Wine Syrup, Vanilla Chantilly

S'mores

The Broadmoor's 66% Chocolate Mousse, Chocolate Sponge Cake

Graham Sable, Toasted Marshmallow Ice Cream

Pavlova

Cardamom Crèmeux, Fresh Citrus Salad

Pomegranate Arils, Grapefruit Sorbet

Penrose White Chocolate Cheese Cake

Lime & Cream Cheese Mousse, Strawberry Champagne Sorbet

Fresh Berries

Chocolate Tart

Chocolate Ginger Ganache, Compressed Pineapples

Crystalized Ginger, Coconut Sorbet

Pistachio Gateaux

Pistachio Ganache, Citrus Sponge Cake, Raspberry Marmalade

Mixed Berry Sorbet

Selection of Home Made Ice Creams & Sorbets

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