

*The Lobby*

**BREAKFAST MENU**

**Continental Breakfast**

choice of freshly squeezed fruit juices  
bakery basket, butter, preserves, honey  
freshly brewed coffee or selection of tea

**The Peninsula Spa Breakfast**

organic low fat yogurt, seasonal berries  
carrot pineapple muffin  
choice of freshly squeezed fruit juice  
choice of peninsula teas  
whole wheat pancakes, fresh berries or egg white frittata, tomato, basil, mozzarella

**The Peninsula Breakfast**

choice of freshly squeezed fruit juices  
berry yogurt, hand-rolled granola  
two farm eggs, any style  
applewood-smoked bacon, ham, pork, or chicken sausages  
choice of pastry or toast  
freshly brewed coffee or selection of teas

**Fruits and Juices**

Sliced Seasonal Fruits

Ruby Red Grapefruit Segments

Seasonal Berry Bowl

Side of Fresh Berries

Side of Sliced Bananas

Freshly Squeezed Fruit Juices

Smoothie of the Day

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**BREAKFAST MENU**

**Breakfast Specialties**

Two Farm Eggs, Any Style  
bacon, ham, pork, or chicken sausages

Eggs Benedict  
canadian bacon, hollandaise sauce

Egg White Frittata  
tomato, basil, mozzarella

Smoked Salmon Bagel  
scallion cream cheese, caperberries

Steak and Eggs  
new york strip, poached farm eggs, fingerling potatoes, hollandaise

Pastrami and Corn Beef Hash  
poached eggs, crispy fried onion

Belgian Waffles  
huckleberry compote, jersey cream

Traditional Brioche French Toast  
fresh fruits, caramel

Buttermilk Pancakes  
berry compote

Whole Wheat Pancakes  
fresh berries, apple compote

Chinese Breakfast  
jasmine rice porridge, chinese omelet, fish of the day

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**BREAKFAST MENU**

**Cereals and Grains**

Housemade Granola

organic low-fat yogurt, fresh berries

Steel Cut Irish Oatmeal

dried berries, mixed nuts, steamed milk, fresh berries, sliced bananas

Bircher Muesli

toasted almonds, shaved apple, berries

Choice of Cereals

whole or skim milk

**Breakfast Sides**

Hash Brown Potatoes

Organic Creamy White Cheddar Grits

Applewood-Smoked Bacon

Chicken or Pork Sausages

Gunthrop Farm Ham

**The Bakery**

Butter Croissant

Brioche

Danish Pastry

Muffin

English Muffin

White, Rye, Whole Wheat, or Seven Grain Toast

butter, jams, preserves, honey

Choice of Two

Choice of Three

Assorted Bagels and Cream Cheese

This menu is for reference only, as individual dishes may change from time to time.

August 2011

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**LUNCH MENU**

**Sushi and Sashimi**

**Sushi and Sashimi Combination**  
12 pieces assorted maki, nigiri, sashimi

**Magnificent Mile Sashimi Plate**  
9 pieces, tuna, hamachi, salmon

**Beverly Hills California Roll**  
alaskan king crab, cucumber, avocado, tobiko

**Spicy Tuna Roll**  
tuna, masago, toasted sesame, spicy mayo

**Jumbo Vegetable Roll**  
brown rice, seasonal vegetables

**Peninsula Volcano Roll**  
california roll, warm spicy lobster, green onion

**Appetizers**

**Organic Field Greens Salad**  
shaved petite vegetables, aged sherry vinaigrette

**Classic Caesar Salad**  
parmigiano-reggiano, croutons, white anchovies  
add grilled chicken or shrimp

**Grilled Baby Octopus**  
ratatouille de maman, basil, grilled ciabatta bread

**Creamless Tomato Soup**  
ciabatta crouton, basil, buffalo mozzarella

**Steamed Edamame**  
fresh japanese soybeans, himalayan sea salt

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**LUNCH MENU**

**Sandwiches**

**Sirloin Burger**

swiss, cheddar, or blue cheese, choice of caramelized onion, bacon, or mushrooms

**The Peninsula Club**

shaved turkey, applewood-smoked bacon, egg, tomato, avocado

**Artisanal Grilled Cheese Sandwich**

gruyere, tomato soup, french fries  
add gunthrop farm ham

**BLT Grilled Salmon**

bacon, lettuce, tomato, tarragon, aioli

**Pastas**

**Truffled Macaroni and Cheese**

7 year aged cheddar, fontina, gruyere, american cheeses

**Handmade Linguini**

baby tomato, basil, parmigiano-reggiano

**Rigatoni Pasta**

braised short ribs, marinara sauce, red wine sauce

**Entrees and Entree Salads**

**Seared Tuna Nicoise**

haricot verts, olive puree, tomato confit, sauce gribiche

**The Peninsula Lobster Cobb**

smoked bacon, quail egg, tomato, red onion, blue cheese, avocado

**Spicy Jumbo Prawns**

broccoli rabe, red peppers, bird's eye chili sauce, jasmine rice

**Market Style Noodle Soup**

kobe beef, chicken, shrimp, traditional condiments

**Spicy Stir Fried Chicken**

fine beans, thai chili, ginger, jasmine rice

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**AFTERNOON TEA MENU**

**Traditional Afternoon Tea**

Anise Lemon Glazed Scone

Sour Cherry Scone

Pistachio Raspberry Tea Cake

Poppyseed Bite

Lemon Meringue Tart

Olive Oil Apricot Moelleux

Honey Lavender Macaron

Strawberry Romanoff

Smoked Salmon roulade, Horseradish, Quail Egg, Dark Rye

Egg Salad Tart, Cucumber, Caviar

Raspberry Chicken Salad, Multi Grain

Tomato Provencal

Your Choice of The Peninsula Selection or Proprietary Teas or Blend Coffee

**Champagne Afternoon Tea**

Traditional Afternoon Tea

with a Glass of Laurent Perrier Brut Champagne

with a Glass of Lucien Albrecht, Rose Brut Sparkling

**Children's, Vegetarian, Vegan, or Gluten-Free Afternoon Tea Menus are available upon request.**

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**AFTERNOON TEA MENU**

**A La Carte**

Selection of Finger Sandwiches

**Organic Field Greens Salad**  
shaved petite vegetables, aged sherry vinaigrette

**BLT Grilled Scottish Salmon**  
bacon, lettuce, tomato, tarragon aioli

**The Peninsula Club**  
smoked turkey, bacon, egg, tomato, avocado

**Anise Lemon Glazed Scones, Sour Cherry Scones**  
devonshire cream, homemade jams

**Lime Parfait Glace**  
blueberry confit, bergamot, meringue

**Double Chocolate Tart**  
arriba chocolate sorbet, cocoa crumble

Selection of Tea Pastries

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**AFTERNOON TEA MENU**

**The Peninsula Teas, Proprietary**

Black

Peninsula Chai, Lapsang Souchong, Assam Gold Leaf

Scented Black

Lychee, Vanilla Bean, Orange Jasmine, Earl Grey Organic, Earl Grey Decaffeinated

Classic Green And White

Sencha, Gunpowder, Jasmine Mist, Marrakesh Mint

Herbal Infusions

Chamomile Citron, Mint Mélange, Ginger Twist

**The Peninsula Teas, Premium**

Black

Himalayan Peak Darjeeling Organic, Black Gold, Yunnan, Keemun

Scented Black

Mandarin Rose Petal, Celebration, Leaves Of Provence

Oolong

Ti Kuan Yin, Orchid Oolong

Classic Green And White

Kyoto Rice (Genmaicha), Silver Jasmine, Dragonwell

Herbal Infusions

African Amber, Wild Blossoms and Berries

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**DINNER MENU**

**Appetizers**

**Scampi Rolls**

spanish morcilla, romesco, basil

**Jamon Iberico De Bellota**

truffle aioli, manchego cheese, ciabatta croutons

**Hamachi Ceviche**

tortilla puree, avocado, cilantro salsa

**Summer Truffle Ravioli**

lobster, chanterelles, braised carrots

**Tomato Gazpacho**

quail egg, olive oil jam, cucumber

**Housemade Foie Gras Terrine**

trio of strawberries, grand marnier, brioche

**Organic Field Greens Salad**

baby heirloom tomatoe, watermelon, comte cheese

**Entrees**

**Stripe Bass A La Grenobloise**

spinach, capers, brown butter sauce

**Wild Alaskan Halibut**

seafood cassoulet, smoked bacon, lobster broth

**Scallops A La Plancha**

lobster brandade, chorizo, bouillabaisse reduction

**Roasted Chicken Breast**

zucchini & caramelized shallot tatin, black olive tapenade, thyme jus

**Modern Barbeque**

smoked pork loin, slow braised pork belly, local sweet corn

**Roasted Lamb Loin**

creamy polenta, baby artichokes, summer truffle

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**DINNER MENU**

**Simply Cooked**

**Allen Brothers Grilled Steaks**

8 oz Grilled Filet Mignon  
shallot marmalade, arugula, brandy sauce

16 oz Grilled Prime Rib Eye  
shallot marmalade, arugula, brandy sauce

14 oz Grilled Prime NY Strip  
shallot marmalade, arugula, brandy sauce

**Sides**

Lobster Mashed Potatoes

Baby Artichokes, Heirloom Tomato, Preserved Lemon

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**DESSERT MENU**

Double Chocolate Tart  
arriba chocolate sorbet, cocoa crumble

Lime Parfait Glace  
blueberry confit, bergamot, meringue

Vanilla Profiteroles  
maracaibo chocolate sauce, caramelized almonds

Sicilian Olive Oil and Pistachio Cake  
strawberry salad, balsamic reduction, grenadine tuile

Selection of Peninsula Ice Cream and Sorbets

Chocolate At The Pen  
indulge in the lobby's famous chocolate bar,  
with a selection of executive pastry chef's petite chocolate delicacies,  
includes coffee, cappuccino, or espresso,  
and choice to add a chocolate martini

**International Cheese Plate**

St. Felicien, Cow's Milk, France

Ossau Iraty, Sheep's Milk, France

Reblochon, Cow's Milk, France

Gorgonzolo, Cow's Milk, Italy

**Local Cheese Plate**

Capriole O'Banon, Goat's Milk, Indiana

Buttermilk Blue Affine, Cow's Milk, Wisconsin

Dante, Sheep's Milk, Wisconsin

Big Ed, Cow's Milk, Wisconsin