The Lobby

Dinner Menu

Starters

Roasted Beet Salad
with ricotta, spelt and pistachios

Chilled Zucchini and Mint Soup
with pine nuts, sheep's milk yogurt and cherries

Foie Gras Torchon
with mango, cashew, and vadouvan curry

Roasted Spanish Octopus
with smoked ham, radishes and lime

Marinated Kona Kampachi
with olives, fava beans and sorrel

Peekytoe Crab And Asparagus Salad
with asparagua, sea urchin and garlic

Ricotta Gnocchi
with peaches, serrano ham and hazelnuts

Summer Vegetable Salad
with baby gem lettuce and buttermilk

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

July 2013

108 East Superior Street (at North Michigan Avenue), Chicago, IL 60611, USA.
Tel: (1-312) 573-6760 Email: thelobbypch@peninsula.com

THE PENINSULA
CHICAGO

The Lobby

Dinner Menu

Entrees

Slow Cooked Sockeye Salmon
with onions, calamari and lemon

Whole Roasted Chicken For Two
with corn, chanterelles and black mission figs
(please allow 30 minutes for preparation)

Hand Rolled Tagliolini
with artichokes, clams and Australian black truffle

Berkshire Pork Tenderloin
and grilled sausage with olives and romaine lettuce

Grilled Maine Lobster
with green garlic, artichoke and cashews

Roasted Colorado Lamb Loin
with chickpeas, eggplant and feta cheese

Roasted Sea Scallops
with marcona almonds, grapes and guanciale

Creekstone Farm NY Strip Steak
and braised oxtail with black garlic and fava beans

Olive Oil Poached Pacific Halibut
with summer peppers, fennel and preserved lemon

*Gluten free items available

*5 course tasting menu available upon request $85 per person

*Indicates Food Items That Are Cooked To Order Or Served Raw
Consuming Raw Or Under Cooked Meat, Seafood Or Eggs May Increase Your Risk For Food Borne Illnesses

Chef De Cuisine: Lee Wolen

This menu is for reference only, as individual dishes may change from time to time. July 2013

108 East Superior Street (at North Michigan Avenue), Chicago, IL 60611, USA.
Tel: (1-312) 573-6760 Email: thelobbypch@peninsula.com

THE PENINSULA
CHICAGO

The Lobby

Dinner Dessert Menu

Coconut Custard
with black sesame and yuzu

Raspberry and Lychee
with candied pistachio and mandarin

Chocolate Cremeux
with lemon, hazelnut and sea salt

Honey Roasted Peaches
with granola, yogurt sorbet and red currant

Hazelnut Financier
with caramel, coffee ice cream and blood orange

Passion Fruit Soufflé
with white chocolate ice cream
(please allow 20 minutes for preparation)

Selection of International & Local Cheeses

Dessert Wines

2009 Heinz Eiffel Eiswein
Rheinhessen, Germany

2005 Disznoko Tokaji
Tokaji, Hungary

2011 Marenco Brachetto d' Aqui
Peidmont, Italy

Port Wines

Fonseca Ruby

Graham's Six Grapes

Ramos Pinto "The Collector"

Taylor Fladgate LBV

This menu is for reference only, as individual dishes may change from time to time. July 2013

108 East Superior Street (at North Michigan Avenue), Chicago, IL 60611, USA.
Tel: (1-312) 573-6760 Email: thelobbypch@peninsula.com

The Lobby

Tawny

Dow's 10 year

Warre's Otima 10 year

Warre's 20 year

Graham's 30 year

Cognac

Courvoisier

Remy Martin

Hennessy

Coffee Specialties

The Peninsula Coffee
peninsula blend, godiva chocolate
grand marnier

Irish Coffee
peninsula blend, jameson irish whiskey

Coffee & Tea

Coffee

Cappuccino or Latte

Peninsula Proprietary Tea

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

July 2013

108 East Superior Street (at North Michigan Avenue), Chicago, IL 60611, USA.
Tel: (1-312) 573-6760 Email: thelobbypch@peninsula.com