THE PENINSULA

CHICAGO

The Lobby

DINNER MENU

STARTERS

Roasted Winter Squash Salad
with wild rice, greek yogurt and smoked paprika 14

Roasted Chestnut Soup
with brussel sprouts, pear and crispy chicken 12

Foie Gras Torchon
with almonds, grapefruit and lavender 18

Roasted Spanish Octopus
with fennel, grapes and morcilla 15

Smoked Arctic Char
with roasted beets, horseradish and pumpernickel 15

Ricotta Gnocchi
with sweet potato, brown butter and black truffle 16

Winter Greens Salad
with pears, pumpkin seeds and kale 11

ENTREES

Roasted Pekin Duck Breast
with braised red cabbage, parsnip and caraway 32

Whole Roasted Chicken for Two
with white beans, escarole and garlic 54
(please allow 30 minutes for preparation)

Hand Rolled Tagliolini
with hen of the woods, hon shimeji and parmesan 21

Slow Roasted Birkshire Pork Shoulder
and braised cheek with salsify, prunes and horseradish 26

Butter Poached Maine Lobster
with orange, sun chokes and hazelnuts 39

Roasted Colorado Lamb Loin
and braised shank with lentils and kale 37

Roasted Sea Scallops
with lemongrass, fennel and endive 32

Slow Braised Beef Short Rib
with turnips, black garlic and bone marrow 36

Slow Cooked Red Snapper
with razor clams, gulf shrimp and daikon 27

Chef de Cuisine: Lee Wolen

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

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

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Desserts~ 13

Maple Custard ~ with gingerbread and apples

Hazelnut Financier ~ with espresso cream and chocolate sorbet

Macadamia Cake ~ with chocolate, salted caramel and kumquats

Sticky Toffee Pudding ~ with coconut and raisin ice cream

Selection of Ice Creams & Sorbets ~ with butter lace cookie

International Cheese Plate ~ 16

Passion Fruit Soufflé ~ white chocolate ice cream ~ 16
(please allow 20 minutes for preparation.)

DESSERT WINES

2009 **Yalumba botrytis viognier**
wrattonbully ~ 12

2006 **Chateau les tuileries**
sauternes ~ 14

Seppeltsfield para grand 10 year tawny
barossa valley~ 18

COFFEE SPECIALTIES ~ 12

The peninsula coffee
peninsula blend, godiva chocolate
grand marnier

Irish coffee
peninsula blend, jameson irish whiskey

COFFEE & TEA

Coffee ~ 5.5

Cappuccino or Latte ~ 5

Peninsula Proprietary Tea ~ 6

PORT WINES

Fonseca ruby ~ 9

Graham's six grapes ~ 9

Ramos pinto "the collector" ~ 11

Dow's lbv ~ 10

Taylor fladgate lbv ~ 16

TAWNY

Dow's 10 year ~ 11

Warre's otima 10 year ~ 15

Warre's 20 year ~ 17

Graham's 30 year ~ 23

COGNAC

	VSOP	XO
Courvoisier	13	25
Remy martin	13	25
Hennessy	13	26

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