The Lobby

Dinner Menu

Starters

Roasted Beet Salad
with ricotta, spelt and pistachios

Chilled Asparagus Soup
with lemon, sesame and tarragon

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 english peas and serrano ham

Summer Vegetable Salad
with baby gem lettuce and buttermilk

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

June 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 Copper River Sockeye Salmon
with onions, calamari and lemon

Whole Roasted Chicken For Two
with morels, marbled potatoes and pickled ramps
(please allow 30 minutes for preparation)

Hand Rolled Cavatelli
with confit rabbit, artichokes and mustard

Berkshire Pork Tenderloin
and grilled sausage with olives and spring lettuce

Grilled Maine Lobster
with green garlic, artichoke and cashews

Roasted Colorado Lamb Loin
with chickpeas, eggplant and feta cheese

Roasted Sea Scallops
with english peas, morels and guanciale

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

Olive Oil Poached Pacific Halibut
with razor clams, gulf shrimp and lemongrass

*****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

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