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
flaxseed cranberry 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 Segmets

Seasonal Berry Bowl

Side of Fresh Berries

Side of Sliced Bananas

Freshly Squeezed Fruit Juices

Smoothie of the Day

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

May 2012

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The Lobby

BREAKFAST MENU

Breakfast Specialties

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

Eggs Benedict
canadian bacon, mixed greens, hollandaise sauce

Egg White Frittata
tomato, basil, mozzarella

Smoked Salmon Bagel
scallion cream cheese, caper berries, red onion

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

Pastrami and Corn Beef Hash
poached eggs, crispy fried onion, hollandaise, tomato marmalade

Belgian Waffles
citrus cream, berry compote, maple syrup

Traditional Brioche French Toast
fresh berries, caramel

Buttermilk Pancakes
berry compote, maple syrup

Whole Wheat Pancakes
fresh berries, apple butter

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

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

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May 2012

The Lobby

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
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

Spring Mixed Green Salad
shaved petite vegetables, dill, citrus vinaigrette

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

Grilled Baby Octopus
ratatouille de maman, basil oil, 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 years aged cheddar, pecorino romano, asiago, parmesan

Bow Tie Pasta
baby artichokes, heirloom tomato, pesto cream, red bell peppers

Rigatoni Pasta
braised short ribs, marinara, red wine sauce

Entrees and Entree Salads

Seared Tuna Nicoise
haricot verts, olive puree, tomato confit, quail egg

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

Traditional Scone

Candied Orange Ginger Scone

Passion Fruit Chocolate Praline Cake

Fruit Tart

Raspberry Tropezienne

Lemon Macaron

Earl Grey Éclair

Toasted Almond Pot de Crème

Smoked Salmon, Dill Cream Cheese, Harvest Pullman

Crab Salad, Mary Rose Dressing, White Pullman

Black Forest Ham, Swiss, Pretzel Roll

Chicken and Walnut Salad, Harvest Pullman

Falafel, Sunshine Aioli

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

Spring Mixed Green Salad
shaved petite vegetables, dill, citrus vinaigrette

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

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

Traditional and Candied Orange Ginger Scones
lemon curd, devonshire cream, housemade jams

Crème Fraîche Cheesecake
mixed berries, red fruit paper

Peanut Butter Cup
guanaja chocolate sauce, caramelized almonds

Selection of Tea Pastries

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May 2012

The Lobby

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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The Lobby

DINNER MENU

Starters

Spring Mixed Green Salad
shaved petite vegetables, dill, citrus vinaigrette

Chopped Caesar
parmigiano-reggiano, white anchovies, croutons

Carrots and Peas
organic carrots, grilled apples, ricotta, verbena, honey mustard vinaigrette

Beet Salad
golden baby beets, raspberries, house cured bacon, pistachio cream

Spring Vegetable Consommé
spring vegetables, vegetable broth, basil pistou

Crispy Pork Belly
compressed plums, plum puree, pickled mustard seeds

Beef Tartare
hand cut french fries, baguette, petite salad

Sea

Market Fish
grilled, steamed, or seared, spring vegetables, sauce vierge

Crispy Boundary Waters Walleye Pike
leek, shrimp pops, orange lentil ragout

Seared Skate Wing
pipperade, parsley potatoes, stone ground mustard

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The Lobby

DINNER MENU

Land

Gunthrop Farm Chicken Duo
roasted breast, braised leg, barley risotto, trumpet mushrooms, truffle jus

Grilled Pork Chop
caramelized apples, braised swiss chard, pearl onion, calvados jus

Allen Brothers' Chicago Prime Beef

Rib Eye Steak
braised short rib, potato foam, merlot reduction

Bone In filet
chick peas, béarnaise, caramelized petite onion

Grains

Truffled Mac and Cheese
7 years aged cheddar, pecorino romano, asiago, black truffle

Spinach Agnolotti
heirloom tomato, basil, lemon confit

Homemade Linguini
sicilian red pesto, pecorino, mint, roasted almonds

Sides

Mousseline Potatoes

Lobster Mash

Wild Mushroom Ragout

Spring Vegetables

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DESSERT MENU

Peanut Butter Cup
chocolate cremeux, peanut nougatine

Chocolate Mousse Cake
candied popcorn, popcorn ice cream

Vanilla Profiteroles
guanaja chocolate sauce, caramelized almonds

Crème Fraîche Cheesecake
mixed berries, red fruit paper

Passion Fruit Soufflé
white chocolate ice cream

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

Morbier, 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

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