55 5 BAR AT FIVES

MAIN MENU

SANDWICHES AND SNACKS

CHEF'S DAILY SOUP

PENINSULA CAESAR SALAD
with Lotus Chips and Parmigiano Reggiano
Choice of Chicken, Shrimp or Tuna

MARYLAND CRAB CAKES
with Smoked Pepper Aioli and Corn Salsa

GRILLED CHICKEN SANDWICH
with Roasted Peppers and Goat Cheese on Ciabatta

ANGUS SIRLOIN BURGER
with choice of Cheese

Caviar with Traditional Garnish and Toast Points
American Sterling or Caspian Osetra

CENTER CUT SMOKED SALMON
with Caviar and Chive Crème Fraîche

INDIVIDUAL GRILLED PIZZA WITH SMOKED CHICKEN
with Boursin Cheese, Grilled Scallions and Tomato

TRIO OF MINI BURGERS
Gruyère, Blue and Cheddar Cheeses on Brioche Rolls
Served with Yellow Tomato Compote

SHRIMP TEMPURA
with a Sesame Dipping Sauce

CROQUE MONSIEUR
with French Fries

TUNA SASHIMI WITH AVOCADO
with Pickled Ginger Aioli

SELECTION OF MURRAY'S ARTISANAL CHEESES
with Quince paste

**This menu is for reference only, as individual dishes may change* *Winter 2010*

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DESSERTS

Chef's selection of House made
Chocolates and Petit Fours

NEW YORK CHEESECAKE
with Mixed Berry Compote

GOTHAM TIRAMISU

VALRHONA CHOCOLATE CAKE

GRANNY SMITH APPLE TART AND VANILLA ICE CREAM

VANILLA CRÈME BRÛLÉE
with Mixed Berries

CHOCOLATE MOUSSE DOME
with Dulce de Leche Center

COCONUT PANNA COTTA
with Tropical Fruit Salad and Mango Sorbet

MARTINIS

KEY LIME SUBLIME
Malibu Rum, Absolute Vanilla, Pineapple Juice and Fresh Lime Juice

THE PEN-COSMO
Absolut Citron, Cointreau, Fresh Lime Juice and Cranberry Juice

THE BIG APPLE MARTINI
Skyy Vodka, Apple Schnapps and a splash of Sour Mix

PASSION MARTINI
Stoli Ohranj, Crème de Pêche, Passion Fruit Purée and splashes of Orange and Cranberry Juice

COFFEE MARTINI
Coffee Liqueur, Shot of Espresso Coffee, Absolute Vanilla and Godiva White Chocolate Liqueur

POMEGRANATE MARTINI
Absolut Citron, Triple Sec, Pama Liqueur, Pomegranate and Lime Juice

TOOMEY TINI
Beefeater gin, Stolichnaya and Lillet

FIFTH AVENUE SIDECAR
Rémy VSOP, Triple Sec and Fresh Lime Juice

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THE PENINSULA
NEW YORK

55 5 BAR AT FIVES

COCKTAILS

EBONY RUSSIAN
Absolut Vanilia and Kahlua

RUBY RED BREEZE
Absolut Ruby Red, Grapefruit Juice, Cranberry Juice and Fresh Mint

RAZ COLLINS
Stolichnaya Razberi, Chambord, Splash of Sour Mix and Club Soda

MOJITO
Bacardi Limón, Liquid Sugar, Fresh Muddled Lime and Mint

PENINSU-LINI
Moët & Chandon, Crème De Pêche and Peach Purée

THE GRAND MARGARITA
Patron Silver, Cointreau, Grand Marnier and a splash of Sour Mix

MOCKTAILS

ARNOLD PALMER
Iced tea and Lemonade

SPRING FEVER
Lemon Juice, Apple Juice and Grapefruit Juice with Mango Syrup

VIRGIN MARGARITA
Orange Juice, Lime Juice and Sour Mix

WHITE WINE BY THE GLASS

Pinot Grigio, Lagaria, Alto Adige, Italy

Chardonnay, Esser Vineyards, Napa, USA

Sancerre, French Blonde, Xavier Flouret, Loire, France

Sauvignon Blanc "Estate," Drylands, Marlborough, New Zealand

Chablis, Domaine Jean-Marc Brocard, Burgundy, France

Chardonnay, Peninsula, Keller Estate, Sonoma, USA

Chardonnay, Far Niente, Napa, USA

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RED WINE BY THE GLASS

Malbec, Broquel, Trapiche, Mendoza Argentina
Cabernet Sauvignon, Esser Vineyards, California, USA
Merlot, Casa Lapostolle, Cuvee Alexander, Chili
Pinot Noir, Peninsula, Keller Estate, Sonoma USA
Cabernet Sauvignon, St. Francis, Sonoma, USA
Pinot Noir, MacMurray Ranch, Sonoma, USA
Amarone della Valpolicella Classico, Veneto, Italy
'Cinque Stelle', Michele Castellani, Veneto, Italy
Montecillo, Gran Reserva, Rioja, Spain

CHAMPAGNE BY THE GLASS

Moët & Chandon, Brut Impérial NV
Ruinart, Blanc de Blanc NV
Ruinart, Rose NV

PORT WINES AND SHERRIES

Taylors Fladgate, 1985
Taylors 40 yrs
Churchill's, 2003
Fonseca Bin 27
Harvey's Bristol Cream
Dry Sack
Tio Pepe

- denotes "Naturally Peninsula" light and healthy cuisine

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Executive Chef
Anuwat Morakotjantachote

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