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# *The Dining Room at the Ritz-Carlton*

*Prepared by Dining Room Chef Sarah Stegner*

*January 13, 2002*

## *CHEF'S MENU*

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*The Chef Will Prepare a Personalized Eight Course Tasting Menu.  
A Simple Way To Enjoy Us at Our Best!*

## *TASTING MENU*

*Apple Wood Home-Smoked Salmon with Traditional Garnishes  
and Potato Cake*

*Maine Lobster with Wild Mushrooms and Lobster Cake In its Glacage*

*Center Cut Tenderloin of Beef with Potato Purée,  
French Green Beans*

*Nancy's Hudson Valley Camembert with Port Wine Reduction and Dried Black Mission Figs  
or*

*Chef's Selection of Cheeses Served Tableside*

*Warm French Apple Tart with Calvados Ice Cream*

75

## *VEGETARIAN TASTING MENU*

*Butternut Squash Soup with Truffle Cream*

*Ricotta Gnocchi with Mushrooms and Spinach*

*Forbidden Black Rice, Cucumbers, Candied Red Onion Relish, and Tomato Coulis*

*Nancy's Hudson Valley Camembert with Port Wine Reduction and Dried Black Mission Figs  
or*

*Chef's Selection of Cheeses Served Tableside*

*Guanaja Chocolate Cream with Crispy Praline Rice, Hazelnut Nougatine and  
Blood Orange Compote*

55

*FOR ALL OF OUR GUESTS' CONVENIENCE, THE DINING ROOM IS NON-SMOKING.  
SMOKING IS AVAILABLE IN THE PROMENADE.*

## APPETIZERS

*Butternut Squash Soup with Truffle Cream 9*

*\* Greens with Red Wine Vinaigrette, Roasted Carrots, Beauty Heart Radish,  
and a Drizzle of Herb Oil 12*

*Apple Wood Home-Smoked Salmon with Traditional Garnishes  
and Potato Cake 15*

*Quail Filled with Truffle Bread Pudding and Truffled Potato Purée 15*

*Sautéed Duck Liver with Delicata Squash, Local Pear Salad, and  
Port Wine Reduction 16*

*Lamb Shank Ravioli with Artichoke Pesto and Mint Salad 14*

*Ewe's Blue Cheese with Grape Terrine rolled in Candied Walnuts  
with Frisée, Grapes, and warm Croutons 14*

*Ricotta Gnocchi with Lobster,  
Bacon and Sweet Red Pepper 14*

*Duck Liver Terrine with Majool Date Purée, Toasted Brioche 16*

## ENTREES

*Maine Lobster with Wild Mushrooms and Lobster Cake  
In its Glacage 36*

*Wild Striped Bass with Roasted Tomato, Eggplant Crouton,  
and Lemon-Bacon-Black Trumpet Mushroom Sauce 30*

*\*Slow Roasted Salmon with Fingerling Potatoes and Truffles,  
Drizzle of Truffle Butter Sauce 32*

*Sea Scallops and Prawns with Forbidden Black Rice,  
Cucumber, and Candied Red Onion Relish, Tomato Coulis 34*

*Center Cut Tenderloin of Beef with Potato Purée,  
French Green Beans 39*

*Grilled Rack of Honey Glazed Colorado Lamb with Beans  
and Snug Haven Spinach 38*

*Veal Chop with Braised Cabbage, Apples,  
and Chanterelle Mushroom Cream Sauce 38*

*Venison Loin with Swiss Chard and Vegetable Dauphinois 32*

\*FOUR SEASONS HOTELS AND RESORTS ALTERNATIVE CUISINE:  
AN INSPIRED SELECTION OF NUTRITIONALLY BALANCED HEALTHIER FARE.