



THE RITZ-CARLTON

Chicago

A FOUR SEASONS HOTEL

SUNDAY BRUNCH

THE DINING ROOM

CHEF SARAH STEGNER

SEATINGS AT

10:30, 11:00, 1:00

& 1:30 P.M

CHILLED SHELLFISH ON ICE

SEASONAL SALADS

AND APPETIZERS

CHEF PREPARED ENTREES

EXTENSIVE ARRAY OF DESSERTS

CHILDREN'S BUFFET, AGES 4-12

ADULTS - \$58.00, CHILDREN -\$15.00

LATE CHECK-OUT FOR HOTEL GUESTS WITH BRUNCH

RESERVATIONS RECOMMENDED

PLEASE CONTACT THE DINING ROOM
AT (312) 573 5223 OR EXT. 16

The Dining Room at the Ritz-Carlton

Prepared by Dining Room Chef Sarah Stegner
Saturday, March 20, 2004

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CHEF'S MENU

98

Leek and Russian Fingerling Potato Soup

*American Caviar over Chilled Lobster with Jicama, Red Pepper Relish
and Buckwheat Blinis*

*Seafood Minestrone with Prawn, Lobster, Mini Pesto Ravioli
and Tongue of Fire Beans*

*Pan Seared Sheep's Milk Ricotta Gnocchi
with Wild Mushroom Ragoût and Petite Salad*

*Seared Sea Scallop with Forbidden Black Rice, Tomato Coulis,
Petite Cucumber and Almond Salad*

*Roasted Venison Loin with Poached Pear, Ricotta, and Multi-Grain Compote
of Chestnuts, Squash and Fresh Pears with Red Currant Ivory Sauce*

Chef's Selection of Cheese Served Tableside

or

Dried Fruit Cake with Ricotta and Port Wine Reduction

Dessert

TASTING MENU

78

*Sliced Smoked Salmon
with Traditional Garnishes and Corn Cake*

*Maine Lobster with Vegetable Terrine,
Salsify Purée and Lobster Glacage*

*Center Cut Tenderloin of Beef, Tian of Potato,
Braised Oxtail and Artichoke with
Béchamel and Watercress*

Chef's Selection of Cheese Served Tableside

or

*Parmigiano-Reggiano with Caramel
and Medjool Dates*

*Coconut Savarin with Orange-Lemongrass Soup,
Citrus Segments and Yogurt Sorbet*

VEGETARIAN TASTING MENU

68

Snug Haven Spinach Soup

*Pan Seared Sheep's Milk Ricotta Gnocchi with
Wild Mushroom Ragoût and Petite Salad*

*Forbidden Black Rice with Tomato Coulis,
Petite Cucumber, Tomato and Almond Salad*

Chef's Selection of Cheese Served Tableside

or

*Dried Fruit Cake with Ricotta and
Port Wine Reduction*

*Warm Toffee Cake with Griottine Cherries
and Saigon Cinnamon Ice Cream*

