The Dining Room at the Ritz-Carlton
Prepared by Dining Room Chef Sarah Stegner
January 13, 2002

CHEF'S MENU

100

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 Glacé 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.