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

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 Glacéage

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

contributed by Christine Stamm & James Griffin 3/24/04
COLD APPETIZERS

Tempura Prawn, Wild Bass and Lobster with Roasted Tomato
and Caper Remoulade, Watercress and Arugula Salad  16

American Caviar over Chilled Lobster with Jicama, Red Pepper Relish
and Buckwheat Blinis  18

Sliced Smoked Salmon with Traditional Garnishes and Corn Cake  16

HOT APPETIZERS

Sautéed Duck Liver with Local Luscious Pear, Muscat de Beaumes de Venise,
Date Purée and Toasted Brioche  18

Pan-Seared Sheep’s Milk Ricotta Gnocchi with Wild Mushroom Ragoût
and Petite Salad  14

Seafood Minestrone with Prawn, Lobster, Mini Pesto Ravioli
and Tongue of Fire Beans  16

Duck Confit Filled Ravioli with Root Vegetables and Bacon  14

Roasted Quail with Truffled Bread Pudding, Local Baby Carrots
and Brussels Sprout Leaves  16

SOUP and SALADS

Leek and Russian Fingerling Potato Soup, Grilled Pleasant Ridge Reserve
Cheese with Truffles  14

Assorted Local Greens and Radishes with Roasted Baby Carrots,
Sherry Vinaigrette  12

Romaine and Mesclun Lettuce with Roquefort Carles, Ripe Pear
and Toasted Walnuts  14

Arugula Salad with Liberty Apple, Mint and Warm Chevre in Phyllo  16
ENTREES

Maine Lobster with Lobster Cake, Vegetable Terrine, Salsify Purée and Lobster Glacé 38

Seared Sea Scallop with Forbidden Black Rice, Braised Fennel, Artichoke, Tomato Coulis, Petite Cucumber and Almond Salad 34

Sautéed Sea Bass with Yukon Gold Potato Roulade, Melted Leeks, Trio of Caviar and Lemon Butter Sauce 34

Slow-Roasted Wild Salmon, Braised Cabbage with Bacon, Black Trumpet Mushrooms and Apple Cream Sauce 34

Roasted Venison Loin with Poached Pear, Ricotta, and Multi-Grain Compote of Chestnuts, Squash and Fresh Pears with Red Currant Ivory Sauce 34

Grilled Marinated Rack of Colorado Lamb with Creamy Anson Mills Polenta, Capriole Farm Goat Cheese, Tian of Snug Haven Spinach, Braised Lamb Shank and Tomato Concassé 39

Roasted Veal Chop with Wild Mushroom Cream Sauce, Twice-Baked Potato with Black Truffles, Caramelized Onions and Gruyère Cheese 38

Center Cut Tenderloin of Beef, Tian of Potato, Braised Oxtail and Artichoke with Béchamel and Watercress 39

ADDITIONAL CONSIDERATIONS

Twice-Baked Potato with Black Truffles, Caramelized Onions and Gruyère Cheese 9

Forbidden Black Rice with Tomato Coulis 6

Sautéed Wild Mushrooms 7

Roasted Root Vegetables 5

KINDLY BE INFORMED THAT A SERVICE CHARGE OF 18% WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 PEOPLE OR MORE