

THE PENINSULA

C H I C A G O

The Lobby

DINNER MENU

Soups & Appetizers

Creamless Tomato Soup

Crisp Crouton, Basil, Warm Buffalo Mozzarella

Ginger Chicken Broth

Chicken Wonton, Barbeque Pork, Carrot, Snowpeas

Thai-Style Shrimp Soup

Spicy Coconut Broth, Lemongrass, Spinach, Mushrooms

Maine Lobster Gnocchi

Potato Dumplings, Fresh Herbs, Lobster Sauce

Pan-Seared Scallops

Fuji Apple Fondant, Red Chicory, Cider Reduction

Tagliatelle Pasta

Braised Meat Ragu, Roasted Tomato Sauce

Arugula Salad

Manchego Cheese, Marconi Almonds, Roasted Butternut Squash

Young Organic Greens

Shaved Fennel, Radishes, White Balsamic Vinaigrette

Classic Caesar Salad

Parmigiano-Reggiano, Brioche Croutons, White Anchovies
Add Grilled Chicken Or Shrimp

Sushi and Sashimi Combination

Spicy Seaweed Salad, Pickled ginger, Wasabi, Soy Sauce

This menu is for reference only, as individual dishes may change from time to time.

November 2007

108 East Superior Street (at North Michigan Avenue), Chicago, IL 60611, USA.
Tel: (1-312) 573-6760 Email: thelobbych@peninsula.com

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DINNER MENU

Entrées

Steamed Snapper

Alaskan King Crab, Bok Choy, Spicy Lemongrass Broth

Slow-Roasted Salmon

Hazelnut Crumble, Endive Marmalade, Asparagus, Red Wine Sauce

Spicy Prawns

Broccoli Rabe, Red Peppers, Frizzled Leeks

Vegetable Red Curry

Butternut Squash, Fingerling Potato, Cauliflower, Brown Rice

Stir-Fried Basil Chicken

Long Beans, Bird's Eye Chili, Jasmine Rice

Market-Style Noodles

Kobe Beef, Chicken and Shrimp, Traditional Condiments

Colorado Lamb Loin

Seasonal Vegetables, Tomato Confit, Olive Sauce

Herb-Roasted Baby Chicken

Smoked Bacon, Crispy Whole-Grain Mustard Spaetzle, Brussels Sprouts Leaves

Bone-In Veal Chop

Wild Mushroom Fricassee, Creamy Soft Polenta, Natural Jus

Dry-Aged New York Strip Steak

Braised Short Rib, Yukon Gold Potato Puree, Cippolini Onions, Swiss Chard

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Seasonal Side Dishes

Steamed Asparagus
Hollandaise Sauce

Roasted Brussels Sprouts
Flame Grapes

Caramelized Seasonal Vegetables
Sage Brown Butter Sauce

Duck-Fate Fingerling Potatoes
Garlic Confit

Whipped Yukon Gold Potato Puree
White Truffle Oil

Russet Potato Gratin
Parmigiano-Reggiano Cheese

Joelle Moles - Chef de Cuisine

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