



Murano

Adorned with magnificent chandeliers handcrafted of radiant Murano glass, the Century's "Murano" specialty restaurant, named for the island of Murano near Venice, Italy, where glass-blowing has been a fine art and tradition since the 13th century, is reminiscent of the subtle charm and timeless beauty of one of the world's most romantic cities.

Appetizers

Tian of Peekytoe Crab, Gravlax Salmon & Avocado Mousse

Salmon Pearls & Caviar- Dill Crème Fraîche

Escargots Tortellini

Smoked Applewood Bacon, Fricassée of Morels & Roasted Garlic-Parsley Foam

Crispy Seared Sweetbread

Shallots, Capers, Basil Purée, Lemon Zest & Sun Dried Tomatoes

Diver Scallop Wellington Style

Black Truffle Emulsion & Spinach Fondue

Pan Seared Foie Gras

*Heirloom Tomato Confiture,
Duck Rillettes in Feuille de Brick,
Roast Ginger Sauce & Toasted Hazelnuts*

Warm Goat Cheese Soufflé

Smoked Tomato Coulis, Parmesan Cream & Basil Presto

Soups & Salads

Creamy Maine Lobster Bisque

Leek and Shallot Flan, Cognac Cream & Crispy Sweet Yellow Corn Beignets

Wild Mushroom Cappuccino

Porcini Gelato

Phyllo Baked Anjou Pear with Roquefort Cheese

Lollo Rosso Lettuce, Spicy Pecans & Port Wine Reduction

Bouquet of Mixed Greens, Herbs & Cucumber

Shaved Hearts of Palm, Toasted Almonds & Vanilla-Citrus Vinaigrette

Heirloom Tomato Salad, Buffalo Mozzarella, Apple & Cantaloupe

Micro Basil & White Balsamic Emulsion

Young Spinach & Frisée Salad

Shallot-Truffle Vinaigrette, Sunnyside Egg, Pork Rillettes & Brioche Croûtons

Caviar

Golden Osetra or Sevruga Caviar

With Traditional Condiments and Buckwheats Blinis

- Market Price -

Entrées

***Dover Sole Véronique**

Pan Seared Golden Brown, à la Véronique with Green Grapes & Beurre Noisette

Lobster Tail "Your Way"

*Delicate Warm Water Rock Lobster Tail Prepared
Classic Thermidor Style, Broiled or Steamed,
Crispy Potato Basket,
Glazed Asparagus & Clarified Butter*

***Pan Seared Filet Mignon**

*Larratte Pommes Purée, Honshimeji Mushrooms,
Haricots Verts, Green Peppercorns
and Cognac Cream Sauce*

Sautéed French Turbot

*Ginger Infused Spaghetti Squash, Green Asparagus
& Lemongrass Nage*

Crispy Loup De Mer

*Roasted Artichoke, Eggplant Caviar, Kalamata Olive Purée, Sun Dried
Tomato Pesto & Balsamic Reduction*

Sautéed Muscovy Duck Breast

*Spiced Duck Leg Confit in Almond Crusted French Toast & Raisin-Apple
Compote au Jus*

Mushroom Crusted Rack of Colorado Lamb

Sweet Peas & Roasted Lamb Jus

Five-Spice Crusted Cervena Venison Loin

*Celery Root Fondant, Wilted Spinach, Red Cabbage Marmalade &
Lingonberry Sauce*

"Surf & Turf" Duo of Petit Roasted Lobster Tail & Filet Mignon

*Cabernet Demi Glace, Bouquet of Vegetables
& Pomme Mousseline*

**Indicates Entrées Prepared Table Side*

Five Senses

Course One

Pan Seared Foie Gras

Heirloom Tomato Confiture, Duck Rillettes in Feuille de Brick, Roast Ginger

Sauce & Toasted Hazelnuts

Vin de Constance, Klein Constantia, Stellenbosch

Diver Scallop Wellington Style

Black Truffle Emulsion & Spinach Fondue

Puligny Montrachet, Louis Jadot, Burgundy

Course Two

Wild Mushroom Cappuccino

Porcini Gelato

Pinot Noir, Domaine Drouhin, Willamette Valley

Young Spinach & Frisée Salad

Shallot-Truffle Vinaigrette, Sunnyside Egg,

Pork Rillettes & Brioche Croûtons

Château Carbonnieux, Grand Cru, Pessac Lèognac

Course Three

Shellfish & Saffron Risotto

Jumbo Shrimp, Scallops & Tomato-Fennel Sauce

Chardonnay "Cervaro" Castello della Sala, IGT, Antinori, Umbria

Crispy Loup De Mer

Roasted Artichoke, Eggplant Caviar, Kalamata Olive Purée, Sun Dried

Tomato Pesto & Balsamic Reduction

Marqués de Riscal, Baron de Chirel, Rioja, DOCA

Trou Normand

Green Apple Sorbet with Calvados

Course Four

Five-Spice Crusted Cervena Venison Loin

Celery Root Fondant, Wilted Spinach, Red Cabbage Marmalade &

Lingonberry Sauce

Zinfandel, Chiarello Family Vineyards, Giana, Napa Valley

Mushroom Crusted Rack of Colorado Lamb

Sweet Peas & Roasted Lamb Jus

Syrah, Lagier-Meredith, Mount Veeder

[Desserts](#)

Les Six Etoiles du Murano for Two

*A Selection of Favorite Bite-Sized Desserts
Royal Tokaji, Aszu, 5 Puttonyos, Hungary*

Valhrona Cocoa Croquant

Salted Caramel, White Coffee Ice Cream

Tawny Port, Taylor Fladgate 20 Years Old