

# Palace Arms

## STARTERS

Roasted Forest Mushrooms – <i>garlic, shallots, burgundy jus</i> <sup>^*</sup>	14
Colorado Beef Carpaccio – <i>micro vegetable, Pecorino Romano, aioli, olive oil</i> *	18
Seared Scallops – <i>white bean cassoulet, beurre blanc</i> *	16
Oysters & Caviar – <i>rotating oysters, champagne mignonette, caviar</i> *	22
Arugula & Pear Salad – <i>Colorado blue cheese, candied walnuts, champagne vinaigrette</i> <sup>^*</sup>	14
Lobster Bisque – <i>Pedro Ximénez sherry</i> *	12
Royal Ossetra Caviar – <i>traditional garniture</i>	58
Seared Hudson Valley Foie Gras – <i>crostini, preserved jam, berries</i>	28
Palace Arms Caesar Salad – <i>prepared tableside</i>	18 per person

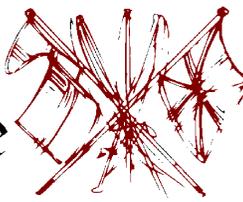
## ENTRÉES

Butter Poached Lobster Tail – <i>heirloom tomato bisque, saffron, squid ink taglierini</i> *	54
Line Caught Salmon – <i>smoked chowder, potato gnocchi, roe</i>	38
Black Truffle Risotto – <i>porcini mushroom, Parmigiano-Reggiano, fresh black truffle</i> <sup>^*</sup>	32
Coq Au Vin – <i>burgundy braised free-range chicken, pearl onion, carrot, rice pilaf</i> *	40
Prime Filet Rossini – <i>brioche crouton, braised chard, seared foie gras, truffle béarnaise</i>	66
Beef Wellington – <i>mushroom duxelles, bordelaise sauce, brassica</i>	59
Dover Sole Meunière – <i>lobster ravioli, sauce almondine</i>	46

## SUPPLEMENTS – *add to any dish*

Seared Hudson Valley Foie Gras	16
Royal Ossetra Caviar	24
Freshly Shaved Black Truffle	15
1/2 Butter Poached Lobster Tail – <i>drawn butter</i>	28

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## DESSERTS

Tahitian Vanilla Cheesecake – <i>preserved cherries, cherry leather</i> <sup>^</sup>	14
Flourless Chocolate Cake – <i>raspberry coulis, cocoa nibs, gold dust</i> <sup>^*</sup>	12
Crème Brûlée – <i>caramelized sugar tuile, candied walnut</i> <sup>^*</sup>	10
Baked Alaska Flambé (serves 2) – <i>vanilla bean ice cream, sponge cake, fresh strawberries</i>	24

## AFTER DINNER

Graham's Tawny Port - 10yr / 20yr / 30yr / 40yr	10-40
Michele Chiarlo 'Nivole' Moscato	14
Chateau Laribotte Sauternes	12
Courvoisier VSOP	23
Remy Martin XO	54
Louis XIII	395
Hardy's Perfection	900
<i>Captain's list available on request</i>	

## A LITTLE HISTORY

The walls in The Palace Arms are adorned with Napoleonic-era military prints and antiques, acquired in post-World War II France at the request of Claude "C.K." Boettcher. The Brown Palace owner who piloted the hotel through most of the twentieth century, Boettcher admired Napoleon and bedecked the new restaurant in the Emperor's opulent style. The Palace Arms debuted April 13, 1950.

Many of the artifacts are museum-worthy, including a set of dueling pistols that belonged to Napoleon himself, and golden eagles that topped the parade standards carried by his troops when he marched to Notre Dame to declare himself Emperor in 1804. The stained glass windows came from the old Arapaho County Courthouse that once stood nearby.

The Palace Arms has hosted a myriad of important events and V.I.P.s over the years. Presidents Harry Truman and Jimmy Carter enjoyed the fine cuisine, as did Elizabeth Taylor, Lowell Thomas, and members of Pink Floyd. The restaurant was the last in Denver to require a dress code. That policy was relaxed due to changing tastes in December 2004.

The private Independence Room showcases a wallpaper mural created by the Zuber Company of Alsace, France, in 1834 that depicts scenes from pre-revolutionary America. The exterior wall of this private dining room was the original Grand Entrance to the hotel. When automobile traffic on Broadway grew too dangerous, the entrance was moved to the Tremont side where it remains today.