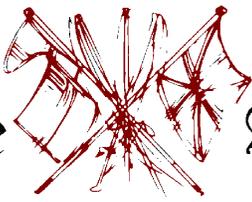


Palace Arms



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.

STARTERS

| | |
|--|---------------|
| Broccoli and Cheese Soup – <i>aged white cheddar, prosciutto di parma, brioche</i> | 10 |
| Roasted Forest Mushrooms – <i>garlic, shallots, burgundy jus</i> ^{^*} | 14 |
| Arugula & Pear Salad – <i>Colorado blue cheese, candied walnuts, champagne vinaigrette</i> ^{^*} | 14 |
| Burgundy Escargot En Croûte – <i>roasted garlic, pernod baby spinach, smoked paprika pastry</i> | 14 |
| Virginia Ham Cappelletti – <i>whipped ricotta, sage, parmesan brodo, lemon</i> | 18 |
| King Crab and Asparagus – <i>slow cooked egg, asparagus, poached crab, béarnaise</i> | 24 |
| Seared Hudson Valley Foie Gras – <i>crostini, preserved jam, berries</i> [*] | 25 |
| Palace Arms Caesar Salad – <i>prepared tableside</i> | 18 per person |

[^]these items can be prepared vegan ^{*}these items can be prepared gluten-free

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ENTRÉES

| | |
|--|----|
| Coq Au Vin – <i>burgundy braised free-range chicken, pearl onion, carrot, rice pilaf*</i> | 36 |
| Line Caught Salmon – <i>potato and pea hash, roasted heirloom carrots, grain mustard</i> | 38 |
| Scallop and King Crab – <i>battered grits, crisp pork belly, charred corn, pickled chilies</i> | 42 |
| Prime Filet of Beef – <i>brioche crouton, braised chard *</i> | 52 |
| – Rossini Style <i>add foie gras and truffle béarnaise*</i> | 62 |
| Roasted Half Duck – <i>foie gras bread pudding, apple & prune confit, red currant sauce*</i> | 46 |
| Beef Wellington – <i>prime tenderloin, mushroom duxelles, bordelaise sauce, brassica</i> | 56 |
| Chilean Seabass – <i>lobster ravioli, burnt onion, fennel espuma*</i> | 44 |

SUPPLEMENTS – *add to any dish*

| | |
|-------------------------------------|----|
| Seared Hudson Valley Foie Gras | 16 |
| Royal Ossetra Caviar | 24 |
| Freshly Shaved Black Truffles | 15 |
| Freshly Shaved White Truffles | 30 |
| King Crab Leg – <i>drawn butter</i> | 20 |

DESSERTS

| | |
|---|----|
| Warm Bread Pudding – <i>maple syrup, sweetened milk, butterscotch</i> | 10 |
| Flourless Chocolate Cake – <i>raspberry coulis, cocoa nibs, gold dust*</i> | 12 |
| Crème Brûlée Tart – <i>candied walnut, preserved wild berries</i> | 10 |
| Baked Alaska Flambé (serves 2) – <i>vanilla bean ice cream, sponge cake, fresh strawberries</i> | 24 |