

CHEF'S DAILY SPECIALS

DINNER

CANYON RANCH SPA SELECTIONS

Roasted Beet and Watercress Salad with Hazelnut Chilli Vinegar 110/5/3 (v)

Pan-seared Peppered Tuna with Carrot Stir-fry and Rice 340/7/5*

Grand Marnier Crème Brûlée 150/6/trace

APPETIZERS AND SOUPS

Pâté en Croûte with Cumberland Jelly and Red Onion Marmalade

Creole Gumbo Soup with Okra and Wild Rice (v)

Beef Consommé with Julienne of Herb Pancake

Chilled Roast Peach Soup (v)

SALAD

Mixed Greens with Avocado, Tomato, Red Onion and Shredded Fried Tortilla Served with a Spicy Tomato Dressing or Whole Grain Mustard Vinaigrette (v)

Dressings: Spicy Tomato Dressing, Whole Grain Mustard Vinaigrette

ENTREES

Fillet of Lemon Sole with Parsley New Potatoes, Asparagus and Carrots Served with a Brown Butter and Caper Sauce

Fresh Pappardelle Pasta, Lime Infused Shrimp in Parsley Citrus Butter Sauce with Roasted Shiitake Mushrooms and Roasted Hazelnuts

Surf and Turf, Broiled Cajun Lobster Tail, Grilled Limousin Beef Mignon, Young Truffled Vegetables and Béarnaise Sauce*

Vegetable Cutlet with a Pine Nut Crust, Sun-dried Tomato Fondue, Broccoli and Carrot Batons (v)

FRESH SELECTION OF VEGETABLES

Medley of Steamed Vegetables

Mashed Potatoes, Baked Potato, Parsley New Potato, French Fries

DESSERTS

Jamaican Banana and Rum Cake with Coconut Ice Cream and Toffee Sauce

White Chocolate Panna Cotta with Raspberry Coulis

Warm Bakewell Tart with Crème Anglaise

Low Sugar Apricot Clafoutis

Pistachio and Chocolate Ice Creams with Strawberry Frozen Yoghurt and Cherry Sauce

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Lacto-ovo-vegetarians

* Public Health services have determined that eating raw, undercooked or partially cooked meats, seafood, shellfish, eggs, milk, or poultry may present a health risk to the consumer and may increase your risk for food borne illness especially if you have certain medical conditions.

These menu items are individually marked by an asterisk.

