

QUEENS GRILL

Dinner

CANYON RANCH SPA SELECTIONS

Appetizer — Lollo Rosso & Fennel Salad 65/5/2 (V)

Entrée — Lamb Chops with Pomegranate Molasses, Grilled Polenta & Roasted Fennel 415/15/4

Dessert — Frangipane Apple Tart

APPETIZERS & SOUPS

Symphony of Seafood - Scallops, Salmon Mousse with Caviar & Tartare of Salmon

Sevruga Caviar on Buck Wheat Blini

Escargots Bourguignonne in Garlic Herb Butter

Atlantic Seafood Bisque, Tarragon Pernod Cream

Beef Consommé with Herbed Pancake Strips

Chilled Artichoke Velouté

SALADS

Green Leaves & Orange Salad, Caramelized Parmesan Pecans (V)

Endive, Baby Spinach with Yellow Tomato, Honey Ginger Dressing (V)

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ENTRÉES

Pan-Roasted Tuna Fillet, Avocado & Mango Salsa, Coriander Oil

Lobster Américaine Flambé with Cognac, Truffle, Wild Mushroom Risotto (Prepared Tableside)

Châteaubriand, Boletus Parmentier & Foie Gras Sauce

Supreme of Chicken En Croûte, Truffle & Madeira Sauce

Forest Mushrooms, Parmesan Polenta & Garlic Spinach

DESSERTS

Seven Layer Washington Apple Molasses Gâteaux

Red Berries Shortcake with Vanilla Sauce

Baked Alaska with Morello Cherries

Paradise Symphony

Sugar Free - Strawberry Mousse with Fresh Berry Salad

Lime Sorbet & Chocolate Ice Cream with Vanilla Frozen Yoghurt, Peach Sauce

A Selection of International Cheeses from the Cheese Trolley is Served Tableside