

BRITANNIA RESTAURANT

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

Duck & Foie Gras Terrine, Fig & Mango Compote

Avocado & Tomato in Pico di Gallo

Escargots Bourguignonne in Garlic Herb Butter

Atlantic Seafood Bisque, Tarragon Pernod Cream

Beef Consommé with Herbed Pancake Strips

SALADS

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

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

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ENTRÉES

Pesto Ravioli with Gorgonzola Sauce (V)

Broiled Lobster Tail, Drawn Butter & Garden Risotto

Roast Duck à l'Orange, Hazelnut Croquettes & Grand Marnier Sauce

Châteaubriand Béarnaise, Young Vegetables, Périgourdine 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

Sugar Free - Strawberry Mousse with Fresh Berry Salad

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

Cheese Selection with Stilton, Saint Paulin, Gruyère, Pepper Boursin

Nutrition Key: Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Vegetarians

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