

## 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