

HEALTHY LIVING CHOICES

by CANYON RANCH

APPETIZER

Mixed Greens and Watercress with Radishes, Celeriac and Mustard Seed Dressing
[55 / 0 / 1]

SOUP

Clear Capon Broth with Vegetable and Chervil Brunoise
[100 / 9 / 1]

MAIN COURSE

*Steamed Maine Lobster on Castilla – La Mancha Saffron Rice
[330 / 15 / 2]

[calories / fat grams / fiber grams]


By following Canyon Ranch's healthy living choices for each meal, you will be nourished with a wide variety of fresh fruits and vegetables, healthy fats, whole grains and lean proteins.



Menu Degustation

Our executive chefs invite you to sample a perfectly portioned gourmet tasting menu.

APPETIZER

Molten Cheese Soufflé with Chive Velouté 
Suggested Wine Pairing by the Glass:
Bodegas Fillaboa Albariño, Rias Baixas, Spain \$11.75

SALAD

Baby Spinach with Toasted Pine Nuts and Warm Bacon Dressing

MAIN COURSE

Duck à l'Orange with Braised Red Cabbage and Almond Potato Croquettes
Suggested Wine Pairing by the Glass:
Spellbound by Michael Mondavi Merlot, Napa Valley, California \$12.00

DESSERT

Tanzanian Chocolate Cake with Molten Caramel
Suggested Wine Pairing by the Glass:
Fonseca Late Bottled Vintage Port, Oporto, Portugal \$11.50



RECOMMENDED RESERVE WINES


APPETIZERS

*Sturgeon Caviar with Buckwheat Blinis and Traditional Garnish

*Chilled Hudson Valley Foie Gras in Breast of Chicken with Mousseline of Celery Root and Pistachio

Strawberries with Maraschino Liqueur

*Moules Marinières: Fresh Black Mussels with Shallots, White Wine and Parsley

Molten Cheese Soufflé with Chive Velouté 

SOUPS

Maui Red Onion Soup with Ginger Foam

Clear Capon Broth with Vegetable and Chervil Brunoise

GARDEN SALADS

Mixed Greens and Watercress with Radishes, Celeriac and Mustard Seed Dressing

Baby Spinach with Toasted Pine Nuts and Warm Bacon Dressing

Caesar Salad with Traditional Garnish

MAIN COURSES

Fettuccine con Ragù di Maialino Ibérico de Bellota: Fettuccine with Ibérico de Bellota Pork Ragù

Potato Waffle with Steamed Asparagus, Black Truffle Cream and Wilted Spinach 

*Fresh Red Snapper with Cherry Tomato and Zucchini Slices over Sweet Fennel Cream

*Steamed Maine Lobster on Castilla-La Mancha Saffron Rice

Duck à l'Orange with Braised Red Cabbage and Almond Potato Croquettes

*Roasted Prime Rib of Black Angus Beef with Bordelaise Sauce, Fondant Potatoes and Vegetable Bouquetière

JACQUES PÉPIN SIGNATURE DISHES

*Filet de Boeuf aux Cinq Poivres: Five Peppercorn Fillet Steak with Light Brandy Sauce and Anna Potatoes

Poulet Rôti: Herb-Crusted Free-Range Rotisserie Chicken with Red Bliss Mashed Potatoes and Jus de Rôti

*Suprême de Saumon: Poached Norwegian Salmon Supreme with Rice Pilaf and Choron Sauce

SIDE DISHES ALWAYS AVAILABLE

Steamed Vegetables, Franck's Mashed Potatoes, Baked Idaho Potato, and Pasta with Tomato, Pesto or Bolognese Sauce

 Vegetarian Dish

SENIOR EXECUTIVE CHEF Alban Gjoka | RESTAURANT MANAGER Boris Sijan

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.