

## QUEENS GRILL

Dinner

### CANYON RANCH SPA SELECTIONS

Appetizer — Artichoke Salad 65/5/2 (V)

Entrée — Sausage Stuffed Chicken with Fig Demi Glace 390/13/2

Dessert — Poppy Seed Cake 160/8/tr

### APPETIZERS & SOUPS

Symphony of Salmon Tartar, Shrimp Ceviche on Trumpet Mushroom & Green Asparagus

Sturgeon Caviar on Buckwheat Blini

Crab & Baby Shrimp Thermidor in a Parmesan Brioche

Cream of Broccoli & Stilton with Scallions

Beef Consommé with Herbed Pancake Strips

Chilled Artichoke Velouté

### SALADS

Baby Spinach Salad, Walnut & Crispy Bacon Bits, Balsamic & Grape Dressing

Endive Salad with Asparagus, Honey Ginger Dressing (V)

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### ENTRÉES

Pan-roasted Halibut, Forked Potato, Orange & Lime Marmalade, Vanilla Beurre Blanc

Lobster Américaine Flambé with Cognac, Truffle, Wild Mushroom Risotto

Roast Duck à L'Orange, Pommes Amandine

Châteaubriand, Larded Peas & Gratin Dauphinoise Potatoes

Grilled Vegetables, Parmesan Whipped Potatoes & Garlic Spinach (V)

### DESSERTS

Cassis Champagne Mousse, Wild Berry Coulis

Mango & Passion Fruit Crème Brûlée

Baked Alaska with Flambéed Morello Cherries

Chocolate and Raspberry Crêpe Soufflé with Oranges, Vanilla Sauce

Sugar-free Strawberry Tart with Fresh Berry Salad

Butter Pecan and Chocolate Ice Creams with Vanilla Frozen Yoghurt, Peach Sauce

A Selection of International Cheeses from the Cheese Trolley is Served at your Table