

HEALTHY LIVING CHOICES

by CANYONRANCH

APPETIZER

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

SOUP

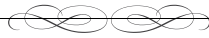
Clear Capon Broth with Vegetable and Chervil Brunoise
[100 / 9 / 1]

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.



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

Menu Degustation

APPETIZER

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

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:
Estancia Estates Pinot Noir Reserve, Monterey, California

DESSERT

Nine Minute Baked Valrhona Chocolate Cake with Raspberries and Vanilla Ice Cream
Suggested Wine Pairing by the Glass:
Fonseca Late Bottled Vintage Port, Oporto, Portugal



RECOMMENDED RESERVE WINES

White Wine: Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand
Red Wine: Abadia Retuerta Seleccion Especial, Castilla-Leon, Spain


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

The Grand Salad: Mixed Greens, Tomatoes and Cucumbers with your choice of Grilled Salmon, Chicken or Sirloin Steak, served with Red Wine Vinaigrette*

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


Steak Frites: New York Strip Steak, French Fries and Garlic Butter Rosette*

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

*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.