

The GRAND DINING Room

APPETIZER

*salmon tartare

sushi rice, avocado,
wasabi cream

guinea fowl escabeche

carrots, onions, saffron

porcini & forest mushroom timbale

grana padano parmesan cream ✓

grapes & melon

gin-green peppercorn syrup ✓

chilled shrimp

horseradish-spiked
cocktail sauce

serrano cured ham

marinated artichokes,
pecorino romano

SOUP & SALAD

tom yum talay soup

seafood, lemongrass, galangal

chicken consommé renaissance

baby vegetables, herb royale

lobster bisque

armagnac cream

baby greens salad

red delicious apples, italian
pancetta, toasted almonds

green papaya-mango salad

cilantro dressing ✓

caesar salad

traditional garnish

mixed greens salad

choice of dressing ✓

ENTRÉE

lobster pad thai

rice noodles, bean sprouts, lime, tamarind, peanuts

*tournedos rossini

foie gras, truffle sauce, fried lorette potatoes

*roasted veal rack

marsala sauce, mascarpone polenta, sautéed asparagus, tomato

traditional coq au vin

chicken, beaujolais red wine sauce, tagliatelle pasta

vegetable lasagna

tomato sauce, fresh genovese pesto ✓

black cuttlefish risotto

spicy shrimp ragout

JACQUES PÉPIN SIGNATURE DISHES

*salmon supreme

rice pilaf, choron sauce

*sirloin steak

certified black angus beef, french fries, garlic-butter rosette

herb-crusted rotisserie chicken

mashed potatoes, jus de roti

SIRENA

APRIL 29, 2018



WINE

RECOMMENDED RESERVES

la scolca 'etichetta nera' gavi dei gavi docg, piedmont, italy

intense, persistent, flinty
accents, surprisingly fresh

joseph helps vineyards cabernet sauvignon, napa valley, california

full-bodied, rich entry, gravelly
texture, deeply concentrated



SIDE DISH

ALWAYS AVAILABLE

assorted vegetables

sautéed asparagus & tomato

franck's mashed potatoes

baked idaho potato

mascarpone polenta

pasta, choice of sauce

tomato ✓ | pesto ✓ | bolognese

Put yourself in our hands

Tell us about your
likes, aversions & allergies

✓ 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.

The GRAND DINING Room

FOOD & WINE PAIRING

Our executive chef and head sommelier invite you to savor tonight's perfectly paired gourmet tasting menu.

Four courses + all suggested wine by the glass receives a discount

APPETIZER

guinea fowl escabeche

carrots, onions, saffron

casa vides cabernet sauvignon, antawara, chile

SECOND COURSE

porcini & forest mushroom timbale

grana padano parmesan cream ✓

poesie valpolicella doc, veneto, italy

ENTRÉE

***tournedos rossini**

foie gras, truffle sauce, fried lorette potatoes

noble vines 181 merlot, lodi, california

DESSERT

milk chocolate mousse cake

caramel ganache

val d'oca prosecco, veneto, italy

GLOBAL CUISINE

Our executive chef invites you to discover dishes from around the world.

Taste of Thailand

Global cuisine is a distinctive style of cooking practices and traditions associated with a specific region, country or culture.

APPETIZER

tom yum talay soup

seafood, lemongrass, galangal

SECOND COURSE

green papaya-mango salad

cilantro dressing ✓

ENTRÉE

lobster pad thai

rice noodles, bean sprouts, lime, tamarind, peanuts

DESSERT

coconut tapioca cream

mango coulis

BALANCED SELECTION

CANYON RANCH
[calories / fat grams / fiber grams]

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

APPETIZER

***salmon tartare**

sushi rice, avocado, wasabi cream

[180 / 10 / 2]

SECOND COURSE

baby greens salad

red delicious apples, italian pancetta, toasted almonds

[250 / 13 / 3]

ENTRÉE

***roasted veal rack**

marsala sauce, mascarpone polenta, sautéed asparagus & tomato

[380 / 10 / 2]

DESSERT

seasonal fruit parfait

[90 / 1 / 3]