



BRITANNIA RESTAURANT

Dinner

CANYON RANCH SPA SELECTIONS

Appetizer — Roasted Peppers and Herb Salad 145/5/2 (V)

Entrée — Aioli-glazed Lobster with Pineapple Sauce 340/7/5

Dessert — Banana Changa 170/7/tr

APPETIZERS & SOUPS

Symphony of Seafood, Seafood Salad, Salmon Mousse and Tartare of Salmon

Cantaloupe Tartare, Citrus Marmalade and Tarragon Oil (V)

Escargots Bourguignonne in Garlic Herb Butter

New England Clam Chowder

Beef Consommé with Herbed Pancake Strips

SALADS

Mixed Lettuce with Shiitake Mushroom, Balsamic Vinaigrette



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ENTRÉES

Homemade Braised Beef Ravioli, Tomato Sauce, Toasted Garlic and Fresh Oregano
Broiled Lobster Tail, Crusted Scallops, Parmesan Tomato Pilaf, Newberg Sauce
Roast Duck à l' Orange, Hazelnut Croquettes and Grand Marnier Sauce
Châteaubriand , Larded Peas and Gratin Dauphinoise, Mushroom Turnover
Vegetable Cottage Pie Glazed with Mature Cheddar (V)
Spinach and Corn Crêpes, Basil-infused Tomatoes, Raclette Cheese (V)

DESSERTS

Seven Layer Washington Apple Cake
Cassis and Champagne Mousse with Lady Fingers
Baked Alaska with Morello Cherries
Sugar-free Raspberry Mousse with Fresh Berry Salad
Pistachio and Chocolate Ice Creams with Vanilla Frozen Yoghurt, Toffee Sauce
Cheese Selection with Gorgonzola, Pepper Boursin, Port Salute and Taleggio

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Lacto-ovo-vegetarians