

## HEARTH OVEN

433 / 49•32•6 / 4	<b>QUAIL</b> glazed, lavender-stuffed quail with spätzle, green fig & cipollini onions	26
280 / 13•24•15 / 4	<b>SALMON</b> adobo-cruste salmon with mascarpone polenta & mushroom essence	29
380 / 28•43•11 / 5	<b>HALIBUT</b> cherrywood-smoked halibut with yellow pepper purée, snow peas & sunchokes	30
280/29•35•5/6	<b>GROUPE</b> sassafras-wrapped grouper served with corn truffle croquette, roasted tomato & duck prosciutto	22
290/16•28•12/2	<b>BISON SHORTRIBS</b> red-miso braised shortribs pulled from the bone, with cèpes & white sweet potato	28

## GRILL

405 / 30•33•14 / 4	<b>CHORIZO</b> grilled homemade chicken chorizo with kale, yukon potato & goat cheese	22
445 / 42•33•16 / 5	<b>CHICKEN BREAST</b> filo-wrapped organic chicken breast with couscous & cranberries	24
375 / 39•30•11 / 4	<b>LAMB</b> rack of lamb with chamoula broth & peruvian rice & lentils	24
285 / 11•34•13 / 3	<b>TUNA</b> grilled loin of tuna with seasonal vegetables & local herb pistou	26

## PAN

360 / 40•25•10 / 7	<b>SCALLOPS</b> seared diver scallops with spelt asparagus risotto & beets	25
415 / 45•27•10 / 2	<b>CRAB PAPARDELLE</b> dungeness crab tossed with fresh pasta, roast pepper, lemon zest & cream	26
255 / 24•10•14 / 7	<b>PORCINI BOLOGNESE</b> fresh vegetable ribbons with chile mint mushroom bolognese	28
400 / 25•40•15 / 5	<b>BEEF TENDERLOIN</b> grass-fed tenderloin with homestead tomato demi-glace & polenta	29
290 / 29•38•2 / 4	<b>BLACK BASS</b> local black bass with chai broth & roasted vegetables	24

## VEGETABLES

70 / 4•8•3 / 2	<b>WILD ASPARAGUS</b> cold wild asparagus with dungeness crab, lemon preserve & horseradish	10
105 / 9•4•7 / 5	<b>CAULIFLOWER THREE WAYS</b> roasted with puttanesca sauce, "couscous" style with curry, puréed with chives	12
135 / 21•7•3 / 5	<b>GRILLED CESAR</b> grilled romaine with poached egg & roasted garlic dressing with white anchovy	10
225 / 33•15•4 / 10	<b>ROLLED SPINACH &amp; NAPA CABBAGE</b> slowly braised rolled greens served with smoked paprika broth, garbanzos & fennel pollen	13
60 / 5•6•2 / 1	<b>ROASTED ZUCCHINI</b> parmesan & roasted tomatoes	9

## Paradise Farms

Less than an hour away, in Homestead, lies Paradise Farms, a lush, five-acre organic farm owned by renowned grower Gabrielle Marewski. Many of the delicious, oh-so-fresh fruits, vegetables and herbs you're enjoying come from her farm. This is food you can feel good about eating.

## Our Philosophy

Canyon Ranch offers nourishing cuisine filled with bright, focused and vibrant flavors with multiple textures, visual appeal, enticing aromas and superior nutritional value. Our unique food experiences feature clean, wholesome, seasonal and fresh ingredients with an emphasis on local, organic and sustainable farming and fishing methods.