silverleaf

CANYON RANCH LENOX

APPETIZERS

Silverleaf Salad (GF • V)
local leaf lettuce, shaved seasonal vegetables, toasted sunflower, champagne vinaigrette

Buttermilk Ranch Salad (GF)
local lettuce, smoked almond crumble, pickled red onion, house made ranch

Caramelized Onion Soup
caramelized onions, comte cheese, grilled sourdough

Coffee Roasted Carrots (GF)
sesame maple burrata, preserved lemon, watercress, toasted sesame seed

Soft Poached Egg (GF)
Anson Mills grits, cider gastrique, toasted walnuts, crispy brussels

Tuna Crudo* (GF)
melon, urfa biber, feta, Pharaoh's heirloom vinegar

ENTRÉES

Roasted Cauliflower (GF • V)
vegan roasted pepper aioli, raisins, toasted sunflower seeds, micro herbs

Eggplant Ravioli
Maple ricotta, sage brown butter, pomegranate seeds, pepitas

Line Caught Swordfish (GF)
romesco sauce, shishito peppers, green apples, parmesan fingerlings

Grilled Atlantic Salmon* (GF)
smoked apple puree, celery fricassee, "BBQ sauce"

Chicken Vin Rouge (GF)
crispy chicken thighs, potato puree, glazed carrots & celery

Grilled Filet Mignon* (GF)
fennel puree, wilted spinach, potato fondant

DESSERTS

Chocolate & Earl Grey (GF)
flourless chocolate cake, dark chocolate bergamot mousse, earl grey ice cream

Vanilla Bean Soft Serve (GF)

Executive Chef Scott Franqueza

Executive Pastry Chef April Franqueza

Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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APPETIZERS

Silverleaf Salad (GF • V)
local leaf lettuce, shaved seasonal vegetables, toasted sunflower, champagne vinaigrette

Chicory Salad (GF)
endive, frisee, radicchio, hazelnut crumble, apple miso puree, blue cheese

Sweet Potato Soup (GF • V)
vegan nut chili crisp

Butternut Squash Tartare (GF • V)
spiced pecans, fennel, honey mustard vinaigrette

Oysters Rockefeller (GF)
wilted kale, crispy prosciutto, Johnny cake crumble

Braised Lamb Presse (GF)
butternut squash romesco, pickled jingle bell peppers

ENTRÉES

Roasted Cabbage (GF • V)
apple miso, cashew, orange supremes, shiso

Wild Mushroom Risotto (GF)
roasted wild mushrooms, toasted walnuts, parmesan foam, aged balsamic

Wild Caught Black Bass (GF)
tomato fennel soffritto, roasted new potato, saffron broth

Pan-Roasted Duck Breast* (GF)
charred eggplant puree, black rice, roasted maitake

Braised Short Rib (GF)
mirin glaze, roasted sweet potatoes, rice grits, pickled ginger, togarashi

Grilled Spanish Octopus (GF)
salsify puree, toasted almonds, wild rice

DESSERTS

Apple Stack Cake
house made apple butter, candied pecans

Vanilla Bean Soft Serve (GF)

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local leaf lettuce, shaved seasonal vegetables, toasted sunflower, champagne vinaigrette

Baby Beet & Pistachio (GF .V)
red, golden & chiogga baby beets, clementines, dates, pistachio puree

Butternut Squash Soup (GF)
fried sage, creme fraiche

Brandade Dauphine
potato & garlic aioli

Roasted Brussel Sprouts (GF)
goat cheese miso, pickled red pearl onion, toasted sesame

Fluke Crudo* (GF)
carrot & ginger broth, fresno chilli, pickled carrot

ENTRÉES

Vadouvan Tofu Curry (GF • V)
eggplant, green beans, fermented carrots, steamed brown rice

Sweet Potato Gnocchi
toasted pine nuts, sage brown butter, comte

Grilled Shrimp (GF)
squash puree, bitter greens, wild mushrooms, sauce chasseur

Pan-Seared Idaho Trout (GF)
fingerling potatoes, green beans, slivered almonds, honey sage butter

Roasted Bell & Evans Chicken*
olive oil braised kale, cippolini onion confit, farro verde

Grilled Hanger Steak* (GF)
preserved tomatoes, swiss chard, potato rosti

DESSERTS

Chocolate & Banana
devil's food cake, roasted banana ice cream, dark chocolate mousse
candied hazelnuts

Vanilla Bean Soft Serve (GF)

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Celery Waldorf (GF • V)
green apple, endive, white grapes, celeriac dressing, toasted walnuts

Mushroom Soup (GF • V)
roasted shiitake, olio verde, Pedro Ximenez sherry

Roasted Beet & Walnut Hummus (V)
crudite & sourdough crackers

Snap Pea Guacamole (GF • V)
jalapeno, scallion, cilantro, lime, tortillas

Steak Tartare*
pickled sweet potato, toasted cashews, togarashi, grilled sourdough

ENTRÉES

Fried Farm Egg with Ratatouille (GF)
late summer vegetables, saffron pomodoro, parmesan cheese, fresh arugula, garlic chips

Diver Scallops (GF)
celery root puree, burnt honey, z'aatar, wild mushrooms

House Made Pappardelle
tamari butter sauce, bok choy, snap peas, vegan nut chili crisp

Grilled Yellowfin Tuna* (GF)
avocado puree, tamari vinaigrette, brown rice

Hudson Valley Duck Leg Confit
braised beans, whole grain mustard jus, parsley gremolata

Elysian Fields Rack Of Lamb* (GF)
Otto File polenta, mushroom ragu
caper relish

DESSERTS

Pumpkin Tart
sweet cream ice cream, pumpkin caramel
dark chocolate crumble, whipped creme fraiche

Vanilla Bean Soft Serve (GF)

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