silverleaf

CANYON RANCH LENOX

STARTERS

Watercress Salad (GF)
grilled grapes, hazelnuts, High Lawn Farm bleu, maple dijon dressing

Radicchio Salad (GF)
fall citrus, orange vinaigrette, maitake mushrooms, scallions

Cauliflower Soup (GF . V)
toasted cashews & chilli oil

Blue Crab Cakes
bitter greens and chipotle aioli

Poached Pear and Burrata (GF)
Bartlet pear sangria, candied pecans, endive & frisee

Lemon Pepper Chicken Skewer (GF)
grilled grapes, fennel, cider gastrique

ENTRÉES & HAND HELDS

Silverleaf “Power Bowl” (V)
mixed grains, cauliflower, roasted brussels, broccoli florette, rainbow chard

Grilled Turkey & Cheese
roasted turkey breast, High Lawn Farm cheese “blend”, caramelized onion, grilled sourdough

High Lawn Farm Classic Burger
lettuce, tomato, onion, mayo & High Lawn “wilde field”

Vermont Crafters’ Vegan Burger
vegan chipotle aioli, vegan cheddar, lettuce, tomato

Grilled Flat Iron Steak
smoked farro, roasted brussels, fuji apples, chimi churri

“Everything Spiced” Salmon (GF)
avocado, preserved tomato, brown rice, buttermilk vinagrette

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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CANYON RANCH LENOX

STARTERS

Shaved Brussel and Pear Salad (GF)
pomegranate seeds, apple cider vinagrette, Bartlett Pear, walnuts

Arugula and Chev Salad (GF)
green goddess dressing, roasted Paula apples, toasted pepitas

Carrot Soup (GF . V)
carrot top pistou

Maine Lobster Salad
shaved fennel, lemon creme fraiche, Granny Smith apples, sourdough croutons

Smoked Salmon Dip
house smoked salmon, whipped creme fraiche, dill, “Super Seed” crackers

Skirt Steak Skewer (GF)
maple teriyaki, benne seeds, ginger sesame dressing

ENTRÉES & HAND HELDS

Silverleaf “Power Bowl” (V)
mixed grains, cauliflower, roasted brussels, broccoli florette, rainbow chard

Grilled Turkey & Cheese
roasted turkey breast, High Lawn Farm cheese “blend”, caramelized onion, grilled sourdough

High Lawn Farm Classic Burger
lettuce, tomato, onion, mayo & High Lawn “wilde field”

Vermont Crafters’ Vegan Burger
vegan chipotle aioli, vegan cheddar, lettuce, tomato

Grilled Flat Iron Steak
smoked farro, roasted brussels, fuji apples, chimi churri

“Everything Spiced” Salmon (GF)
avocado, preserved tomato, brown rice, buttermilk vinagrette

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