SAMPLE SUMMER GRAYLYN DINING MENU

STARTER

GRAYLYN SIGNATURE SALAD

ENTRÉES

GRILLED FILET MIGNON STEAK
IN A CABERNET SAUCE
Steak Dusted with Black Pepper Truffle Salt and Grilled
SERVED WITH CHIVE WHIPPED POTATOES

WILD MUSHROOM STUFFED CHICKEN BREAST
IN A POULTRY HERB VELOUTÉ
Airline Chicken Breast Stuffed with Mushroom Mousse
SERVED WITH CHIVE WHIPPED POTATOES

SPINACH AND GARLIC RAVIOLI
IN CLARIFIED BUTTER
SERVED WITH PINE NUTS, TOMATOES, PARMESAN CHEESE
AND VEGETABLE MEDLEY

CHEF’S FEATURE

DESSERT

A SENSATIONAL CLOSE TO THE EVENING’S MENU

Should you have any dietary restrictions or food allergies, please inform your server.
The culinary experts create seasonal menus that incorporate fresh herbs and vegetables grown in the Chef’s Garden.