



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.
Our culinary experts create seasonal menus that incorporate fresh herbs and vegetables grown in the Chef's Garden.*

GRAYLYN