

### FIRST COURSE

Seasonal Soup of the Day GF.V

#### Gem & Avocado Salad

olives, radish, avocado, honey mustard dressing GF.V 91.5.1.8.2.285

#### Roasted Baby Beet Salad

roasted pepper ricotta, savory granola, citrus, horseradish GF. Veg. Nuts 97.13.4.4.3.127

### Dungeness Crab Tostada

avocado, pickled peppers, lemon, chives, almonds GF. DF. Nuts 194.10.20.8.3.350

# SECOND COURSE

#### **Braised Brassicas Almondine**

seasonal greens, capers, parsley, almonds, lemon GF.V.Nuts 70.7.3.4.3.188

#### Patatas Bravas

red pepper romesco, olive tapenade, flax seeds GF. V. Nuts 156.24.4.5.4.90

#### Mushroom Duxelles Tortellini's

roasted pumpkin sauce, walnuts, nutmeg, chives V. Nuts 151.24.4.5.3.289

# THIRD COURSE

#### Mushroom & Truffle Frittata

maitake, tofu, hemp, chives GF.V 195.5.20.10.1.304

#### Grilled Octopus

sweet potato puree, kale, shaved celery & fennel salad GF.DF 164.10.21.8.3.72

#### Root Down Farms Pork Chop\*

Spanish lentils, roasted squash, chorizo-spice GF. DF 174.9.22.4.2.293

# Marin Sun Farms Beef\*

tomato chimichurri, blistered broccolini, pickled shallots GF.DF 196.5.27.8.2.118

# INNER



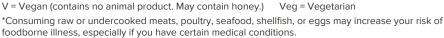


calories . carb grams . protein grams . fat grams . fiber grams . sodium mg

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

GF = Gluten-Free (no wheat, rye, or barley)

DF = Dairy Free







# FIRST COURSE

#### Shiitake Miso Soup

tofu, scallions GF. DF 38.3.5.1.2.312

### Spring Mix Salad

apple, pickled shallots, almonds, preserved lemon dressing  $\mathsf{GF.V.Nuts}\ 100.12.4.5.4.71$ 

# Cucumber & Avocado Salad

green beans, sweet-soy dressing, nori, scallions GF. V 94.8.2.6.3.198

#### Daily Sashimi\*

avocado, radish, jalapeño, citrus ponzu, shiso GF . DF 104 . 1 . 21 . 1 . 1 . 84

# SECOND COURSE

#### Maitake Mushrooms

Thai coconut sauce, candied walnuts, pickled shallots GF.V. Nuts 136.12.6.8.3.315

### **Blistered Brussels Sprouts**

tamari, lemon, scallions, sesame GF. V 65.13.5.1.5.297

#### **Shrimp Wontons**

bok choy, sweet potato, scallion tamari citrus sauce DF 141.24.5.3.3.186

# THIRD COURSE

#### Cabbage Okonomiyaki Pancake

hoisin, scallions, hemp, nori, Just Egg mix GF. V 183.8.19.8.2.349

#### Marinated Cod

leeks, carrots, spinach, shiitake dashi, tamari GF. DF 129.7.20.2.3.259

# Root Down Farms Chicken

Thai noodle salad, carrot, peanut dressing GF. DF. Nuts 195.6.28.6.1.94

# Marin Sun Farms Beef\*

sweet potato gratin, miso BBQ sauce GF. DF 198.7.24.8.1.100

# DINNER



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foodborne illness, especially if you have certain medical conditions.

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of



# CANYON RANCH.

WOODSIDE

# DESSERTS

#### Chocolate Cake

cashew mascarpone, strawberry, cocoa nibs V 137.17.3.10.2.150

#### Seasonal Slice of Cheese

honey, compote, crostini Veg 139.22.4.4.2.148

#### Fresh Seasonal Fruit

seasonal syrup GF.V

# CAFFÈ UMBRIA

drip coffee | espresso | latte Italian macchiato | Americano | cappuccino

# RISHI TEA

English breakfast | Earl Grey | jade cloud | turmeric ginger (decaf) peppermint (decaf) | chamomile (decaf) | ginger turmeric chai | masala chai

# CHOICE OF MILK

half & half | whole | 2% | almond | oat



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See over 500 recipes on our Nourish Blog.

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# CANYONRANCH.

WOODSIDE

# DESSERTS

#### **Berry Tart**

gluten-free poppy seed crust, lemon curd GF. Veg 182.25.3.9.2.58

#### Pumpkin Crème Bruleé

oat milk, Just Egg, pumpkin spice GF.V 187.29.6.6.3.150

#### Fresh Seasonal Fruit

seasonal syrup GF.V

# CAFFÈ UMBRIA

drip coffee | espresso | latte Italian macchiato | Americano | cappuccino

# RISHI TEA

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