



Entrées

Hapu-Apu

*Hawaiian Seabass with Sweet Yellow Chili Paste, Shoo Mai Dumplings,
Soy Bean and Lemon Verbana Sauce*
\$27.75

Roasted Filet of Scottish Salmon

Oven Roasted Tomato and Black Bean Vinaigrette, Grilled Asparagus, Black Bean, Red Miso
\$24.75

Aged Filet Mignon

Grilled Wild Boar Sausage, Caramelized Baby Fennel, Vanilla and White Truffle Bordelaise
\$29.75

Mixed Grille

Poin Lamb Chop, Petite Filet Mignon and Diver Scallops, Roasted Fingerling Potatoes, Seasonal Vegetables
\$28.75

Thai Barbequed Australian Rack of Lamb

Curried Yam and Granny Smith Apple Stew, Sweet Potato Anna
\$29.75

Hoisen Glazed Duck Breast

Leg Confit, Grilled Baby Bok Choy, Mango Caramelized Leek Gastrique
\$26.75

Roasted Hudson Valley Poussan

Chestnut Honey Glaze, Roasted Garlic, Delecota Squash, Sweet Sesame Broth
\$24.75

The Cranwell Spa Selections

Spa Fish Selection of the Day

Baby Watercress, Crimson Lentils, Warm Parsnip and Mirin Sauce
525 Calories, 10 Grams of Fat
\$26.75

Black Pepper Orecchiette Pasta

Fava Beans, Leeks, Beefsteak Tomato, Broccoli Rabe
550 Calories, 10 Grams of Fat
\$18.25

*Carl DeLuca
Executive Chef*

*Christopher Bonnavier
Chef de Cuisine*