



Your Creative Spirit

Chef's Menu Fall 2011

Halcyon Hot Springs Village & Spa, Kingfisher Restaurant, Chef Tyler Leeson

FRIDAY NIGHT DINNER

Appetizer: *vegetable carpaccio with micro greens, tomato concasse, sunflower seeds, pumpkin seed oil and raspberry balsam vinegar*

Entrée: *grilled eggplant stuffed with lentil, pesto sauce and a bouquet of fresh vegetables*

Dessert: *port poached pear with almond mascarpone and fresh mint*

SATURDAY MORNING BREAKFAST

Fruit smoothie

Baked omelette with grilled asparagus and argenta goat cheese, dark rye toast, served with fresh cut fruit

... or

Fresh made cheese and chive scone with real butter, housemade granola, organic plain yogurt and fresh cut fruit

SATURDAY LUNCH

Grilled vegetable lasagna with buffalo mozzarella, garlic toast and ceasar salad

SATURDAY NIGHT DINNER

Appetizer: *red pepper and spinach panache with walnut, sun dried cranberries, turmeric oil, beef strings, micro red cabbage and a fig chili balsam vinegar*

Entrée: *Silver king tofu marinated in locally made garlic syrup with crispy taro root, micro arugula and honeyed apple vinegar, roasted quinoa and locally grown vegetables*

... or

Entrée: *Salmon roulade with basil pesto, scallion, and lemon chip, roasted quinoa and locally grown vegetables*

Dessert: *fall fruit crisp with fresh vanilla ice cream, lemon chips and raspberry puree*

SUNDAY MORNING BREAKFAST

Fruit Smoothie

Maple pecan Danish, House made granola, organic plain yogurt, fresh cut fruit

... or

Two free range scrambled eggs, oyster, enoki, button mushroom, and Triple Island Farms gouda in multi-grain wrap, served with fresh fruit

SUNDAY LUNCH

Grilled pesto chicken paillard and arugula salad with beet vinaigrette, hemp seeds and crumbled blue cheese