



*Graylyn Dining*  
*Sample Menu*  
6:00 – 9:00 p.m.

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**STARTER**

SWEET POTATO BISQUE WITH GINGER CRÈME FRAICHE  
OR  
CHILLED GREEN PEA AND MINT SOUP

**SALAD**

GRAYLYN CAESAR SALAD IN GARLIC-BASIL DRESSING  
OR  
GRAYLYN FIELD GREEN SALAD IN HERB VINAIGRETTE

**ENTRÉES**

GRILLED FILET MIGNON WITH GOAT CHEESE-BACON BUTTER  
SERVED WITH ROASTED GARLIC WHIPPED POTATOES

GRILLED SALMON FILLET IN CILANTRO-LIME BUTTER  
SERVED WITH HERB POLENTA CAKES

SEARED DUCK BREAST IN BALSAMIC-DRIED CHERRY GASTRIQUE  
SERVED WITH ROASTED GARLIC WHIPPED POTATOES

MARINATED PORK TENDERLOIN IN TROPICAL FRUIT SALSA  
SERVED WITH POLENTA CAKES

THYME ROASTED CHICKEN BREAST IN MUSHROOM  
SERVED WITH PIPPERADE RICE PILAF

**CHEF'S FEATURED ENTRÉE**

PARMESAN FRIED MUSHROOM RAVIOLI TOSSED WITH MARINARA SAUCE  
AND SUMMER VEGETABLE RAGOUT

**DESSERT**

WHITE CHOCOLATE-RASPBERRY CHEESECAKE  
OR  
MIXED BERRIES WITH FRUIT COULIS AND MINT

**GRAYLYN**