

PLATED LUNCH MENU #4

Starters

(host chooses two of the following)

Butternut Squash Bisque

pepita tuile, sage oil

Savoy Caesar Salad

chopped romaine, garlic crostini, caper berry, shredded grana padana

Lyonnaise Salad

poached egg, bacon, frisée, grain mustard vinaigrette

ENTRÉE

(host chooses three of the following)

Butternut Squash Ravioli

caramelized onions, mushrooms, brown butter cream,
red chile oil, grana Padano

Cedar Plank Atlantic Salmon

french lentils, fire roasted cauliflower, beurre blanc, scallion slaw

Broiled Angus Sirloin

sour cream mashed potatoes, braised kale & caramelized onions, red wine demi-glace
(*Substitute Petite Filet adds \$4 to the menu price)

Parmesan Crusted Chicken Breast

red potatoes, mushrooms, marsala pan sauce

Dessert

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

NY Style Cheesecake

raspberry coulis, whipped cream

Triple Layer Chocolate Torte

bailey's anglaise, fresh mint

*\$32 per person, includes coffee, tea, & soft drinks, & fresh bread,
not including tax & gratuity*