

PLATED DINNER MENU D

STARTERS

(HOST CHOOSES TWO OF THE FOLLOWING)

Butter Lettuce

asian duck wontons, slivered vegetables, peanut ginger dressing

Vertical Garden Greens Salad

apples, cranberries, almonds, raspberry vinaigrette

Crispy Shrimp Salad

chopped romaine lettuce, avocado, almonds, herb buttermilk dressing

ENTREES

(HOST CHOOSES THREE OF THE FOLLOWING)

Autumn Vegetable Napoleon

beets, butternut squash, cauliflower, celeriac, sage, micro greens

Parmesan Crusted Natural Chicken Breast

red potatoes, mushrooms, marsala pan sauce

Slow Roasted Prime Rib

sour cream mashed potatoes, vegetables du jour,
herbed veal jus, crispy onion strings

Seared Ahi Tuna

jasmine rice cake, bok choy & bell peppers, soy pearls, beurre blanc, radish sprouts & pickled ginger

DESSERTS

(HOST CHOOSES TWO OF THE FOLLOWING)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Classic Crème Brûlée

hazelnut biscotti

Triple Layer Chocolate Torte

bailey's anglaise, fresh mint

*\$47 per person, including fresh bread, soft drinks, coffee or tea,
plus two glasses of wine \$16, \$12.60 gratuity, and \$4.41 tax (\$80.01) inclusively*