

Plated Dinner Menu #E

Starters

(host chooses two of the following)

Butter Lettuce Salad

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)

Beef Filet Mignon

sour cream mashed potatoes, braised kale & caramelized onions,
red wine demi-glace, truffle butter

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

Bacon Wrapped Pork Tenderloin

sweet potatoes, brussels sprouts, roasted garlic apple jus

Desserts

(host chooses two of the following)

Classic Crème Brule

hazelnut biscotti

Triple Layer Chocolate Torte

baileys Anglaise, fresh mint

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

\$52 per person, including fresh bread, soft drinks, coffee or tea

\$16 per person for house wine (2 glasses)

\$13.60 gratuity, \$4.76 tax

\$86.36 per person inclusively