

**Plated Dinner Menu #A**

**Starters**

(host chooses one of the following)

**Vertical Garden Greens Salad**

shaved radish & cucumber, toasted sesame seeds, rice wine vinaigrette

**Vichyssoise**

English peas, smoked tarragon oil

**Savoy Caesar Salad**

chopped romaine, garlic croutons, caper berry, grana padano

**Entrees**

(host chooses three of the following)

**Toasted Farro Bowl**

baby carrots, spring onions, asparagus, crimini mushrooms, local micro greens

**Parmesan Crusted Natural Chicken Breast**

orzo 'mac & cheese', spring peas & artichoke hearts,  
tarragon mustard pan sauce, local pea tendrils

**Broiled Petit Sirloin**

sour cream mashed potatoes, garlic sautéed asparagus, red wine demi-glace

**Garlic Shrimp**

wasabi mashed potatoes, snap peas & crimini mushrooms,  
soy pearls, beurre blanc, radish sprouts & pickled ginger

**Desserts**

(host chooses one of the following)

**Chocolate Chunk Brownie Ice Cream Sandwich**

caramel sauce, whipped cream

**Lemon Tart**

whipped cream, fresh mint

**NY Style Cheesecake**

raspberry coulis, whipped cream

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