

Plated Menu B

STARTERS

(host chooses two of the following)

Vichyssoise

English peas, smoked tarragon oil

Savoy Caesar Salad

chopped romaine, garlic croutons, caper berry, grana padano

Iceberg Wedge Salad

crispy bacon, grape tomatoes, shredded cheddar, herb buttermilk dressing

ENTREES

(host chooses three of the following)

Toasted Farro Bowl

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

Broiled Angus Sirloin

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

Parmesan Crusted Natural Chicken Breast

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

Cedar Plank Atlantic Salmon

herb roasted fingerling potatoes, baby bok choy, mango salsa, lemon beurre blanc

Pan Roasted Pittman Farms Duck Breast

fava bean quinoa pilaf, rainbow chard & water chestnuts, dried fig & medjool date demi-glace

DESSERTS

(HOST CHOOSES TWO OF THE FOLLOWING)

Lemon Tart

whipped cream, fresh mint

Triple Layer Chocolate Torte

baileys anglaise, fresh mint

NY Style Cheesecake

raspberry coulis, whipped cream

\$38 per person, including fresh bread, soft drinks, coffee or tea