

Plated Dinner Menu #C

Starters

(host chooses two of the following)

Savoy Caesar Salad

chopped romaine, garlic croutons, caper berry, grana padano

Iceberg Wedge Salad

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

Vertical Garden Greens Salad

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

Entrees

(host chooses three of the following)

Toasted Farro Bowl

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

Pan Roasted Pittman Farms Duck Breast

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

Broiled Angus Sirloin

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

Cedar Plank Atlantic Salmon

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

Char Broiled Australian Lamb Loin

toasted farro, baby carrots & spring onions, fenugreek yogurt sauce

Desserts

(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

baileys anglaise, fresh mint

\$42 per person, including fresh bread, soft drinks, coffee or tea not including tax or gratuity