

## **Plated Dinner Menu #E**

### **Starters**

(host chooses two of the following)

#### **Fried Pickled Okra Salad**

butter lettuce & spinach, cajun candied bacon, pepitas, caramelized onion vinaigrette

#### **Vertical Garden Greens Salad**

pomegranate, mandarin oranges, walnuts, balsamic 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, garlic sautéed green beans  
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**

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

#### **Braised New Zealand Lamb Shank**

local blue corn polenta, roasted root vegetables, natural jus, citrus gremolata

### **Desserts**

(host chooses two of the following)

#### **Classic Crème Brule**

coconut snowball

#### **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