

Plated Dinner Menu #A

Starters

(host chooses one of the following)

Vertical Garden Greens Salad

pickled watermelon, Tucumcari feta cheese, shaved red onion, champagne vinaigrette

Tomato Bisque

focaccia grilled cheese

Savoy Caesar Salad

chopped romaine, garlic croutons, caper berry, grana padano

Entrees

(host chooses three of the following)

Corn Succotash Bowl

herbed red potatoes, roasted beets, snap peas, crimini mushrooms, avocado, micro greens

Parmesan Crusted Natural Chicken Breast

linguine 'caio e pepe,' garlic sauteed tomatoes & summer squash, dijon herb pan sauce

Broiled Angus Pubsteak

sour cream mashed potatoes, garlic sautéed green beans, 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