

**Plated Dinner Menu #C**

**Starters**

*(host chooses two of the following)*

**Savoy Caesar Salad**

chopped romaine, garlic croutons, caper berry, grana padano

**Grilled Peach & Blueberry Salad**

butter lettuce & baby arugula, toasted almonds, raspberry vinaigrette

**Vertical Garden Greens Salad**

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

**Entrees**

*(host chooses three of the following)*

**Corn Succotash Bowl**

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

**Double Cut Bone-In Pork Chop**

calabacitas, cotija cheese polenta, bourbon peach velouté

**Broiled Angus Hanger Steak**

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

**Cedar Plank Atlantic Salmon**

fire roasted beets, cucumber salsa cruda, horseradish crème fraiche

**Char Broiled Idaho Ruby Trout**

bacon lentil pilaf, sautéed okra & plantains, harissa beurre blanc

**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*