

## **Plated Dinner Menu #E**

### **Starters**

(host chooses two of the following)

#### **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

#### **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 & crimini mushrooms,  
soy pearls, beurre blanc, radish sprouts & pickled ginger

#### **Double Cut Bone-In Pork Chop**

calabacitas, cotija cheese polenta, bourbon peach velouté

### **Desserts**

(host chooses two of the following)

#### **NY Style Cheesecake**

raspberry coulis, whipped cream

#### **Double Chocolate Terrine**

Grand Marnier chocolate sauce, pecan praline, chocolate cookie sticks

#### **Seasonal Fruit Crumb Pie**

streusel topping, vanilla ice cream

\$52 per person, including fresh bread, soft drinks, coffee or tea