

Plated Dinner Menu # B

Starters

(host chooses two of the following)

Green Chile Chicken Chowder

fried tortilla strips, cheddar

Savoy Caesar Salad

romaine, caper berry, rosemary focaccia croutons, shaved grana padano

Vertical Garden Greens Salad

butternut squash, quinoa, Tucumcari feta, dried cranberries, apple cider vinaigrette

Entrees

(host chooses three of the following)

Toasted Cauliflower Farro Bowl

roasted butternut squash & spinach, wild mushrooms, organic baby carrots, shoestring yams

Parmesan Crusted Natural Chicken Breast

Roasted purple potatoes, organic baby carrots, orange jalapeno pan sauce, kale chips

Broiled Angus Pubsteak

mashed potatoes, garlic sautéed caramelized onions & kale, black truffle butter, cabernet demi-glace

Cedar Plank Atlantic Salmon

apricot caper rice cake, wood fire roasted broccolini, sundried tomato beurre blanc, toasted pistachios

Pan Roasted Duck Breast

toasted cauliflower farro, roasted butternut squash & spinach, apple honey glaze, shoestring yams

Desserts

(host chooses two of the following)

Lemon Tart

whipped cream, fresh mint

NY Style Cheesecake

raspberry coulis, whipped cream

Triple Layer Chocolate Torte

baileys anglaise, cocoa powder

\$38 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity