

Plated Dinner Menu # E

Starters

(host chooses two of the following)

Poached Pear & Bleu Cheese Salad

salanova greens, candied pecans, champagne-ginger vinaigrette

Savoy Caesar Salad

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

Red Chile Candied Bacon & Green Apple Salad

baby kale & spinach, toasted walnuts, goat cheese, sweet pumpkin vinaigrette

Entrees

(host chooses three of the following)

Beef Filet Mignon

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

Slow Roasted Prime Rib

sour cream mashed potatoes, vegetables du jour, herbed veal jus, crispy onion strings

Seared Ahi Tuna

wasabi mashed potatoes, snow peas & crimini mushrooms,
soy pearls, beurre blanc, radish sprouts & pickled ginger

Braised Elk Osso Bucco

creamy white corn & grana padana polenta, roasted root vegetables, natural jus, three citrus gremolata

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Crème Brulee

ginger shortbread

S'more, Please.

dark chocolate bombe, toasted marshmallow, coffee toffee, chocolate & graham cracker chunk ice cream

\$52 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity