

## **Plated Dinner Menu # H**

### **Starters**

(host chooses two of the following)

#### **Crab Cakes**

fried caper remoulade, spaghetti squash, chives

#### **Antipasto**

parma prosciutto, genoa salami, mixed olives, sweet drop peppers, cornichons, parmesan breadsticks, mustard aioli

#### **Cheese Plate**

today's three artisan cheeses, apple & pear butter, spiced pepitas, pickled jalapeno, grapes, house crackers

### **Salads**

(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)

#### **Cast Iron Prime Ribeye Au Poivre**

herb roasted purple potatoes, wood fire roasted broccolini, brandy peppercorn sauce, crispy onion strings

#### **Pan Seared Sea Scallops 'Oscar'**

cajun trinity cous cous, pancetta roasted brussels sprouts, maryland blue crab bearnaise

#### **Pan Roasted Chilean Seabass**

apricot caper rice cake, roasted butternut squash & spinach, sundried tomato beurre blanc, toasted pistachios

#### **Beef Wellington**

beef tenderloin, truffled mushroom puff pastry, sour cream mashed potatoes, braised kale & caramelized onions

**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

*\$95 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*