

Plated Dinner Menu # C

Starters

(host chooses two of the following)

Roasted Beet Salad

baby kale & spinach, toasted walnuts, goat cheese, balsamic vinaigrette

Savoy Caesar Salad

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

Mixed Greens Salad

orange supremes & pomegranate seeds, spiced pepitas, raspberry vinaigrette

Entrees

(host chooses three of the following)

Broiled Angus Hanger Steak

mashed potatoes, garlic sautéed green beans, black truffle butter, cabernet demi-glace

Pan Roasted Duck Breast

brown sugar roasted sweet potatoes, garlic sautéed leeks & spinach, apple honey glaze

Cedar Plank Atlantic Salmon

roasted garlic lentils, wood fire roasted broccoli, miso beurre blanc, pineapple salsa

Braised New Zealand Lamb Shank

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

NY Style Cheesecake

raspberry coulis, whipped cream

Triple Layer Chocolate Torte

Baileys anglaise, cocoa powder

\$42 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity