

Plated Dinner Menu # E

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

Butter Lettuce Wedge Salad

bacon, cherry tomatoes, bleu cheese, herb-buttermilk dressing

Entrees

(host chooses three of the following)

Beef Filet Mignon

mashed potatoes, garlic sautéed green beans, 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, baby bok choy & crimini mushrooms,
soy pearls, beurre blanc, radish sprouts & pickled ginger

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

Crème Brulee

bourbon magic bar bite

Double Chocolate Cream Pie

brown sugar & cinnamon ice cream, tahini tuile

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