

Plated Dinner Menu # G

Starters

(host chooses two of the following)

Crab Cakes

orange supremes, mint aioli, crispy sunchokes

Antipasto

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

Cheese Plate

today's three artisan cheeses, date-walnut pâté, spiced pepitas, pickled jalapeno, grapes, house crackers

Salads

(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 Tenderloin Oscar

scallion mashed potatoes, garlic sautéed green beans, crab claw béarnaise

Slow Roasted Prime Rib & Garlic Sautéed Shrimp

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

Premium Catch of Day

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

Crème Brulee

bourbon magic bar bite

Double Chocolate Cream Pie

brown sugar & cinnamon ice cream, tahini tuile

\$75 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity