

Plated Dinner Menu # H

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 jalapeños, 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)

Cast Iron Prime Ribeye Au Poivre

herb roasted red potatoes, vegetables du jour, brandy peppercorn sauce, crispy onion strings

Pan Seared Sea Scallops 'Oscar'

toasted quinoa pilaf, roasted red beets, maryland blue crab bearnaise

Pan Roasted Chilean Seabass

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

Beef Wellington

beef tenderloin, truffled mushroom puff pastry, sour cream mashed potatoes, garlic sautéed green beans

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

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