

Plated Dinner Menu # C

Starters

(host chooses two of the following)

Caprese Salad

heirloom tomatoes, house pulled mozzarella, balsamic glaze, maldon sea salt, basil chiffonade

Savoy Caesar Salad

romaine, sliced caperberry, garlic crisped croutons,
grana frico

Fresh Raspberry Wedge

baby iceberg, shaved red onions, blue cheese crumbles,
bacon, raspberry vinaigrette

Entrees

(host chooses three of the following)

Slow Roasted Prime Rib

mashed potatoes, veg o day, jus, onion strings

Roasted Duck Breast

Bacon farro pilaf, succotash, apple honey glaze, onion strings

Sesame Seared Ahi Tuna

wasabi mashed potatoes, snow peas and mushrooms, lemon beurre blanc, soy pearls, pickled ginger

Goat Cheese Agnolotti

Farmers garden vegetables, roasted garlic cream, toasted almonds

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Crème Brulee

Seasonal cookie

Chocolate Hazelnut Torte

Baileys anglaise

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