

Plated Dinner Menu # E

Starters

(host chooses two of the following)

Crab Cakes

avocado butter, orange supreme, toasted coconut crema

Cheese & Antipasto Platter

two artisan cheese & sliced meats, cornichons,
peppadew peppers, balsamic cipollini onions,
parmesan breadsticks, sour cherry-date spread

Wood Oven Baked Goat Cheese

Spiced cranberry chutney, Parma Prosciutto crisp, toasted baguette

Salads

(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 caper berry, 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)

Prime Angus Beef Tenderloin Oscar

scallion mashed potatoes, asparagus, 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

Forbidden rice cake, wood fire roasted broccolini, sundried tomato beurre blanc, toasted pistachios

Roasted Duck Breast

Truffled parmesan polenta, herbed cannellini beans, cherry green peppercorn demi

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Crème Brulee

ginger shortbread

S'more, Please.

dark chocolate bombe, toasted marshmallow, coffee toffee, chocolate & graham cracker chunk ice cream

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