

Plated Dinner Menu # F

Starters

(host chooses two of the following)

Wild Mushroom & Foie Gras Tartlet

Tallegio cheese, cherry glaze, puff pastry shell

Cheese & Antipasto Platter

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

Togarashi Seared Tuna

seaweed napa cabbage slaw, soy mirin glaze,
wasabi crema, crispy wontons

Salads

(host chooses two of the following)

Fresh Raspberry Wedge

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

Savoy Caesar Salad

romaine, sliced caperberry, garlic crisped croutons,
grana frico

Caprese Salad

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

Entrees

(host chooses three of the following)

Cast Iron Prime Ribeye Au Poivre

Potato pave, bacon green beans, brandy peppercorn sauce, crispy onion strings

Pan Seared Sea Scallops 'Oscar'

trinity cous cous, tri color cauliflower, maryland blue crab bearnaise

Pan Roasted Chilean Seabass

Bamboo rice, baby bok choy & roasted shiitake mushrooms, rice wine-ginger beurre blanc

Classic Beef Wellington

beef tenderloin, truffled mushroom duxelle,
sour cream mashed potatoes, baby carrots & snow peas, red wine demi glaze

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

The Classic Queen Bee

honey mousse, Bärenjäger butterscotch, shortbread “Bee”, crisp meringue

Triple Layer Chocolate Torte

baileys anglaise, cocoa powder

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