

## Plated Dinner Menu # B

### Starters

(host chooses two of the following)

#### **Cream of Cauliflower**

smoked paprika, chorizo chips

#### **House Salad**

mixed lettuce, gala apple, cranberries, almonds, Dijon-cider vinaigrette

#### **Savoy Caesar Salad**

romaine, sliced caper berries, garlic crisped croutons, grana frico

### Entrees

(host chooses three of the following)

#### **Black Angus Top Sirloin Steak**

mashed potatoes, winter greens & caramelized onions, cabernet demi-glace

#### **Wood Oven Baked Atlantic Salmon**

forbidden black rice, baby bok choy, mango relish, green curry sabayon

#### **Goat Cheese Agnolotti**

farmers' garden vegetables, caramelized garlic cream, toasted pistachios

#### **Chicken Marsala**

roasted red potatoes, organic baby carrots, mushroom pan sauce

### Desserts

(host chooses two of the following)

#### **Sea Salt Caramel Pot de Crème**

whipped cream, shortbread cookie

#### **Bittersweet Chocolate Mousse**

whipped cream cheese topping, orange zest gastrique, ladyfinger cookie

#### **Cherries Jubilee & Almond Pound Cake**

Grand Marnier sauce, vanilla bean ice cream

*\$46 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*