

## **Plated Dinner Menu # C**

### **Starters**

(host chooses two of the following)

#### **House Salad**

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

#### **Savoy Caesar Salad**

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

#### **Classic Wedge Salad**

baby romaine, cherry tomatoes, bacon, blue cheese crumbles, buttermilk-herb dressing

### **Entrees**

(host chooses three of the following)

#### **Slow Roasted Prime Rib**

mashed potatoes, vegetable of the day, jus, onion strings

#### **Pan Roasted Duck Breast**

baby sweet potatoes, garden vegetable mélange, port wine-cherry demi

#### **Sesame Seared Ahi Tuna**

wasabi mashed potatoes, stir fried snap peas, bell peppers & water chestnuts, lemon beurre blanc, soy pearls,  
pickled ginger

#### **Goat Cheese Agnolotti**

farmers' garden vegetables, roasted garlic cream, toasted pistachios

### **Desserts**

(host chooses two of the following)

#### **Seasonal Fruit Crumb Pie**

streusel topping, vanilla ice cream

#### **Crème Brûlée**

seasonal cookie

#### **Chocolate Hazelnut Torte**

Baileys anglaise

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