

## **Plated Dinner Menu # D**

### **Starters**

(host chooses two of the following)

#### **Tuna Togarashi**

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

#### **Wood Oven Baked Goat Cheese**

Fall spiced dried fruit chutney, Parma prosciutto crisp,  
toasted baguette

#### **Cheese and Antipasto Platter**

two artisan cheeses & sliced meats, cornichons,  
peppadew peppers, grilled marinated artichokes,  
parmesan breadsticks, fig spread

### **Salads**

(host chooses two of the following)

#### **Duck Confit Salad**

arugula & spinach, shaved radish, toasted pistachios, caramelized onion 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)

#### **Parmesan Crusted Natural Chicken Breast**

Herbed potato pave, duck fat seared Brussels sprouts,  
country ham-mushroom pan sauce

#### **Prime Angus Filet Mignon**

Sour cream mashed potatoes, winter greens, red wine sauce, truffle butter

#### **Catch of the Day**

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

#### **Fresh Shellfish Bake**

roasted red potatoes, corn, andouille sausage,  
cherry tomatoes, lemon beurre blanc

### **Desserts**

(host chooses two of the following)

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

streusel topping, vanilla ice cream

#### **Crème Brûlée**

seasonal cookie

#### **Black Forest Cake**

chocolate Devil's Food cake, Chambord raspberry compote,  
vanilla ice cream, chocolate paper

*\$64 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*