

Plated Dinner Menu # E

Starters

(host chooses two of the following)

Salt Spring Black Mussels

roasted garlic cream, spinach, toast points, parsley

Cheese & Antipasto Platter

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

Wood Oven Baked Goat Cheese

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

Salads

(host chooses two of the following)

Fried Brussels Sprout Salad

arugula & spinach, smoked cheddar, caramelized onion vinaigrette,
Toasted pecans

Savoy Caesar Salad

romaine, sliced caper berry, 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)

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

Chilean Seabass

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

Roasted Duck Breast

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

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Crème Brulee

seasonal cookie

Black Forest Cake

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

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