

Plated Dinner Menu # F

Starters

(host chooses two of the following)

Wild Mushroom & Foie Gras Tartlet

Tallegio cheese, cherry glacé, puff pastry shell

Cheese & Antipasto Platter

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

Togarashi Seared Tuna

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

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)

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 béarnaise

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 glace

Desserts

(host chooses two of the following)

Baked Cran-Apple Crisp

oatmeal streusel, cider caramel ice cream

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Warm Dark Chocolate Gateau

'hidden' white chocolate center, Chambord raspberry compote,
vanilla ice cream, chocolate paper

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