

Plated Lunch Menu #4

Starters

(host chooses one of the following)

Cream of Cauliflower

smoked paprika, chorizo chips

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

Wild Mushroom Risotto

spinach, butternut squash, pecorino cheese

Petite Filet Mignon

mashed potatoes, winter greens, black truffle butter, cabernet demi-glace

Sesame Seared Ahi tuna

wasabi mashed potatoes, stir fried vegetables, lemon beurre blanc, soy pearls, pickled ginger

Desserts

(host chooses one of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Black Forest Cake

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

\$45 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity