

### Plated Lunch Menu #3

#### **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)

##### **Goat Cheese Agnolotti**

farmers' garden vegetables, roasted garlic cream, toasted almonds

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

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

##### **Cedar Planked Atlantic Salmon**

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

##### **Black Angus Top Sirloin Steak**

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

#### **Desserts**

(host chooses one of the following)

##### **NY Style Cheesecake**

raspberry coulis, whipped cream

##### **Cherries Jubilee & Almond Pound Cake**

Grand Marnier sauce, vanilla bean ice cream

##### **Bittersweet Chocolate Mousse**

whipped cream cheese topping, orange zest gastrique, ladyfinger cookie

*\$28 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*