

Plated Dinner Menu # B

Starters

(host chooses two of the following)

Green Chile Chicken Chowder

Cheddar and tortilla strips

House Salad

Cucumber, radish, soy marinated egg, sesame seeds, rice wine vinaigrette

Savoy Caesar Salad

romaine, sliced caper berries, garlic crisped croutons

Entrees

(host chooses three of the following)

Black Angus Top Sirloin Steak

mashed potatoes, Brussel sprouts, cabernet demi-glace

Wood Oven Baked Atlantic Salmon

Bamboo rice, sea asparagus, tropical fruit & jicama slaw, coconut rum beurre blanc

Goat Cheese Agnolotti

farmers' garden vegetables, agrodolce, almonds

Chicken Marsala

fingerling potatoes, organic baby carrots, mushroom pan sauce

Desserts

(host chooses two of the following)

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Bittersweet Chocolate Mousse

whipped cream cheese topping, orange zest gastrique, ladyfinger cookie

Cherries Jubilee & Almond Pound Cake

Grand Marnier sauce, vanilla bean ice cream

\$46 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity