

Plated Dinner Menu # C

Starters

(host chooses two of the following)

House Salad

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

Savoy Caesar Salad

romaine, sliced caper berries, garlic crisped croutons

Classic Wedge Salad

baby romaine, cherry tomatoes, bacon, blue cheese crumbles, buttermilk-herb dressing

Entrees

(host chooses three of the following)

Slow Roasted Prime Rib

mashed potatoes, vegetable of the day, jus, onion strings

Slow Braised Pork Osso Buco

Cotija-poblano grits, julienne root vegetables, Autumn jus, citrus gremolata

Sesame Seared Ahi Tuna

wasabi mashed potatoes, stir fried snap peas, mushrooms & water chestnuts,
lemon beurre blanc, soy pearls, pickled ginger

Goat Cheese Agnolotti

farmers' garden vegetables, agrodolce, almonds

Desserts

(host chooses two of the following)

Pineapple Upside Down Cake

Pecan praline, coconut caramel, Tres Leche ice cream

Crème Brûlée

Chocolate walnut sable

Chocolate Hazelnut Torte

Baileys anglaise

\$52 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity