

Plated Dinner Menu D

Starters

(host chooses two of the following)

Tuna Togarashi

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

Wood Oven Baked Goat Cheese

Fall spiced dried fruit chutney, Parma prosciutto crisp,
toasted baguette

Cheese and Antipasto Platter

two artisan cheeses & sliced meats, cornichons,
peppadew peppers, spicy pickled fennel,
parmesan breadsticks, apple butter

Salads

(host chooses two of the following)

Blood Orange & Beet Salad

Toasted walnut, goat cheese, sherry walnut 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)

Parmesan Crusted Natural Chicken Breast

House made fettuccini, artichoke hearts, peas, pancetta tarragon pesto pan sauce

Prime Angus Filet Mignon

Sour cream mashed potatoes, Brussel sprouts, red wine sauce, truffle butter

Catch of the Day

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

Seafood Bouillabaisse

Fresh Fish, Shrimp, Clams and Mussels,
fennel, tomato-orange fume, crostini with rouille

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

Streusel topping, vanilla ice cream

Crème Brûlée

Chocolate walnut sable

Black Forest Cake

chocolate Devil's Food cake, Chambord cherry compote,
chocolate paper

\$64 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity