

Plated Dinner Menu # A

Starter

(host chooses two of the following)

Soup of the Day

Savoy Caesar Salad

romaine, ciabatta crisped croutons, grana frico

House Salad

Mixed lettuce, cucumber, red onion, feta, kalamata olives, red wine vinaigrette

Entrees

(host chooses two of the following)

Chicken Fried Eggplant

Roasted squash rib, heirloom tomato, Raclette cheese, spring pea puree, alfalfa sprouts, red wine reduction

Parmesan Crusted Natural Chicken Breast

Duck fat roasted Yukon gold potatoes, asparagus, Dijon herb pan sauce

Black Angus Top Sirloin Steak

mashed potatoes, snap peas, cabernet demi-glace

Garlic Sautéed Jumbo Shrimp

Wasabi mashed potatoes, garlic sautéed crimini mushrooms, spring onion seaweed salad, Sake-ginger beurre blanc, ponzu pearls, daikon sprouts

Desserts

(host chooses one of the following)

Lemon Tart

whipped cream, fresh mint, raspberry coulis

Warm Chocolate Brownie

chocolate sauce, vanilla ice cream

NY Style Cheesecake

Strawberry compote, whipped cream

\$37 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity