

## **Plated Dinner Menu # B**

### **Starters**

(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 three of the following)

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

mashed potatoes, snap peas, cabernet demi-glace

#### **Wood Oven Baked Atlantic Salmon**

Trinity couscous, 'suffering' succotash, Old Bay beurre blanc, mirliton relish

#### **Goat Cheese Agnolotti**

farmers' garden vegetables, tomato basil cream sauce, tobacco onions

#### **Chicken Picatta**

Angel hair pasta, organic baby carrots & summer squash,  
Lemon caper 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*