

Plated Dinner Menu # C

Starters

(host chooses two of the following)

Savoy Caesar Salad

romaine, ciabatta crisped croutons, grana frico

House Salad

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

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

Broiled Double-Bone Pork Chop

Bacon farro pilaf, grilled plums, shaved fennel, allium vinaigrette, blackberry gastrique

Sesame Seared Ahi Tuna

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

Pasta Primavera

Fresh pasta puttanesca with goat cheese, asparagus & cherry tomatoes & fried sage

Desserts

(host chooses two of the following)

Strawberry Almond Chiffon Cake

Crème fraiche, orange tuile, blue butterfly blossom syrup

Crème Brûlée

Lemon shortbread

Chocolate Hazelnut Torte

Baileys anglaise

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