

## Plated Dinner Menu D

### Starters

(host chooses two of the following)

#### **Tuna Togarashi**

Pickled mung bean & napa cabbage slaw, soy mirin glaze, avocado wasabi aioli, crispy wontons, tobiko roe, pickled ginger

#### **Wood Oven Baked Goat Cheese**

Cashew cranberry chutney, Parma prosciutto crisp, toasted baguette

#### **Cheese and Antipasto Platter**

two artisan cheeses & sliced meats, fresh grapes, sweet drop peppers, spicy pickled celery, parmesan breadsticks, piquillo jalapeno spread

### Salads

(host chooses two of the following)

#### **Caprese Salad**

House pulled mozzarella, heirloom tomato, fresh basil, smoked maldon sea salt, balsamic glaze, EVOO

#### **Savoy Caesar Salad**

romaine, ciabatta crisped croutons, sliced caper berries, grana frico

#### **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**

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

#### **Angus Filet Mignon**

Sour cream mashed potatoes, snap peas, red wine sauce, truffle butter

#### **Catch of the Day**

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

#### **Seafood Bouillabaisse**

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

### Desserts

(host chooses two of the following)

#### **Seasonal Fruit Crumb Pie**

Streusel topping, vanilla ice cream

#### **Crème Brûlée**

Lemon shortbread

#### **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*