

## **Plated Dinner Menu # E**

### **Starters**

(host chooses two of the following)

#### **Tuna Poke Bowl**

Wonton chip, pickled mung beans, avocado wasabi aioli

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

Cashew cranberry chutney, Parma prosciutto crisp,  
toasted baguette

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

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

### **Salads**

(host chooses two of the following)

#### **Waldorf Salad**

Field greens, green apples, sliced grapes, toasted walnuts, lemon herb dressing,

#### **Savoy Caesar Salad**

romaine, ciabatta crisped croutons, grana frico

#### **Classic Wedge Salad**

baby romaine, cherry tomatoes, bacon, blue cheese crumbles,  
buttermilk-herb dressing

### **Entrees**

(host chooses three of the following)

#### **Angus Beef Tenderloin Oscar**

scallion mashed potatoes, asparagus, crab claw béarnaise

#### **Slow Roasted Prime Rib & Garlic Sautéed Shrimp**

sour cream mashed potatoes, vegetables du jour,  
herbed veal jus, crispy onion strings

#### **Chilean Seabass**

Forbidden black rice, garlic sautéed snap peas, mango salsa

#### **Roasted Duck Breast**

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

### **Desserts**

(host chooses two of the following)

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

streusel topping, vanilla ice cream

#### **Crème Brulee**

Lemon shortbread

#### **Black Forest Cake**

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

*\$75 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*