

Plated Dinner Menu # F

Starters

(host chooses two of the following)

Wild Mushroom & Foie Gras Tartlet

Orange fig, brie, puff pastry shell

Cheese & Antipasto Platter

two artisan cheeses & sliced meats, mixed olives,
sweety drop peppers, spicy pickled fennel,
parmesan breadsticks, sour cherry spread

Shrimp Cocktail

Cocktail sauce, fresh lemon

Salads

(host chooses two of the following)

Chicken Wonton Salad

Butter lettuce, watercress, shaved radish, toasted cashews, rice wine vinaigrette

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)

Cast Iron Prime Ribeye Au Poivre

Baked potato, bacon haricots verts, brandy peppercorn sauce, crispy onion strings

Summer Shellfish Bake

Andouille, mussels, clams, shrimp, corn, tomato & avocado butter

Pan Roasted Chilean Seabass

Wasabi steamed rice, Derek's local oyster mushrooms, spring onion seaweed salad,
sake-ginger beurre blanc, ponzu pearls, daikon sprouts

Bacon Wrapped Filet Mignon with Foie Gras Medallion

Blue cheese mashed potatoes, garlic roasted broccoli, cabernet demi-glace, toast points

Desserts

(host chooses two of the following)

Baked Blueberry Crisp

oatmeal streusel, almond praline, horchata ice cream

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Warm Dark Chocolate Gateau

white chocolate center, Chambord cherry compote,
vanilla ice cream, chocolate paper

\$95 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity