

Plated Lunch Menu #4

Starters

(host chooses one of the following)

Soup of the Day

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)

Parmesan Crusted Natural Chicken Breast

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

Chicken Fried Eggplant

Roasted squash rib, heirloom tomato, Raclette cheese, spring pea puree, alfalfa sprouts, red wine
reduction

Petite Filet Mignon

mashed potatoes, snap peas, black truffle butter, cabernet demi-glace

Sesame Seared Ahi tuna

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

Desserts

(host chooses one of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Black Forest Cake

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

\$45 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity