

Plated Lunch Menu #3

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)

Goat Cheese Agnolotti

Farmer's garden vegetables, tomato basil cream sauce, tobacco onions

Parmesan Crusted Natural Chicken Breast

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

Cedar Planked Atlantic Salmon

Trinity couscous, 'suffering' succotash, Old Bay beurre blanc, mirliton relish

Black Angus Top Sirloin Steak

mashed potatoes, snap peas, cabernet demi-glace

Desserts

(host chooses one of the following)

NY Style Cheesecake

Raspberry coulis, whipped cream

Strawberry Almond Chiffon Cake

Crème fraiche, orange tuile, blue butterfly blossom syrup

Bittersweet Chocolate Mousse

whipped cream cheese topping, orange zest gastrique, ladyfinger cookie

\$28 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity