

Plated Dinner Menu # A

Starter

(host chooses one of the following)

Soup of the Day

Savoy Caesar Salad

romaine, ciabatta crisped croutons, grana frico

House Salad

mixed lettuce, butternut squash, quinoa, spiced pepitas, pumpkin vinaigrette

Entrees

(host chooses three of the following)

House Made Mezzaluna Pasta (4)

ricotta & kale pesto filling, smoked tomatoes, broccolini, black garlic cream, mushroom frites

Parmesan Crusted Natural Chicken Breast

Fresh fettuccini, English peas, pancetta, artichoke hearts, tarragon pan sauce

Black Angus Top Sirloin Steak

mashed potatoes, bacon Brussels sprouts, cabernet demi-glace

Garlic Sautéed Jumbo Shrimp

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)

Lemon Tart

whipped cream, fresh mint, raspberry coulis

Warm Chocolate Brownie

chocolate sauce, vanilla ice cream

Cheesecake

honey orange butterscotch, whipped cream

\$37 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity