

**Plated Dinner Menu # C**

**Starters**

*(host chooses two of the following)*

**Savoy Caesar Salad**

romaine, ciabatta crisped croutons, grana frico

**House Salad**

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

**Classic Wedge Salad**

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

**Entrees**

*(host chooses three of the following)*

**Slow Roasted Prime Rib**

mashed potatoes, vegetable of the day, jus, onion strings

**Pan Roasted Duck Breast**

Poblano cheddar grits, mustard greens & baby carrots, NM red chile jus

**Sesame Seared Ahi Tuna**

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

**Pasta Puttanesca**

Fresh pasta with goat cheese, asparagus & cherry tomatoes, puttanesca sauce, fried capers

**Desserts**

*(host chooses two of the following)*

**Maple Apple Crumb Cake**

dried fruit biscotti, crème fraiche, pomegranate molasses

**Crème Brûlée**

Bis-coco-chito

**Chocolate Hazelnut Torte**

Baileys anglaise

*\$52 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*