

Plated Dinner Menu # F

Starters

(host chooses two of the following)

Wild Mushroom & Foie Gras Tartlet

Apple butter, port salut, puff pastry shell

Cheese & Antipasto Platter

two artisan cheeses & sliced meats, peppadews, pickled root veg, grilled artichoke hearts,
parmesan breadsticks, apple butter

Shrimp Cocktail

Cocktail sauce, fresh lemon

Salads

(host chooses two of the following)

Chicken Wonton Salad

Arugula & spinach, shaved radish, toasted cashews, sesame 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

Pan Roasted U-8 Scallops & Jumbo Shrimp

Shellfish risotto, asparagus, béarnaise, coral tuile

Pan Roasted Chilean Seabass

Wasabi steamed rice, beech mushroom mélange, spring onion seaweed salad,
sake-ginger beurre blanc, ponzu pearls

Bacon Wrapped Filet Mignon with Foie Gras Medallion

Blue cheese mashed potatoes, garlic roasted broccolini, cabernet demi-glace

Desserts

(host chooses two of the following)

Cherries Jubilee & Almond Pound Cake

Grand Marnier sauce, vanilla bean ice cream

Pumpkin Bar

cream cheese whip, honey-orange butterscotch, Pepita ginger brittle

Warm Dark Chocolate Gateau

white chocolate ganache, caramel sauce,
blackberry ice cream, chocolate paper

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