

## **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 Carbonara**

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

#### **House Made Mezzaluna Pasta (5)**

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

#### **Petite Filet Mignon**

mashed potatoes, bacon Brussels sprouts, 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

### **Desserts**

(host chooses one of the following)

#### **Maple Apple Crumb Cake**

dried fruit biscotti, crème fraiche, pomegranate molasses

#### **Sea Salt Caramel Pot de Crème**

whipped cream, shortbread cookie

#### **Flourless Chocolate Cake**

whipped cream, raspberry coulis, chocolate paper

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