

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)

House Made Mezzaluna Pasta (4)

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

Parmesan Crusted Natural Chicken Breast

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

Cedar Planked Atlantic Salmon

annatto coconut sticky rice, hearts of palm, yu choy sum, grilled pineapple relish, beurre bleu

Black Angus Top Sirloin Steak

mashed potatoes, bacon Brussels sprouts, cabernet demi-glace

Desserts

(host chooses one of the following)

Cheesecake

honey orange butterscotch, whipped cream

Apple Cinnamon Crumb Pie

streusel topping, vanilla ice cream

Bittersweet Chocolate Mousse

whipped cream, orange zest gastrique, ladyfinger cookie

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