

## **Plated Dinner Menu # B**

### **Starters**

(host chooses two 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)

#### **Black Angus Top Sirloin Steak**

mashed potatoes, bacon Brussels sprouts, cabernet demi-glace

#### **Wood Oven Baked Atlantic Salmon**

Annatto coconut sticky rice, yo choy sum, hearts of palm, grilled pineapple relish, beurre bleu

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

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

#### **Chicken Picatta**

Angel hair pasta, organic baby carrots & summer squash,  
Lemon caper pan sauce

### **Desserts**

(host chooses two of the following)

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

whipped cream, shortbread cookie

#### **Bittersweet Chocolate Mousse**

whipped cream, orange zest gastrique, ladyfinger cookie

#### **Apple Cinnamon Crumb Pie**

streusel topping, vanilla ice cream

*\$46 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*