

**Plated Dinner Menu # C**

**Starters**

(host chooses two of the following)

**Savoy Caesar Salad**

romaine, garlic croutons, sliced caper berries, grana frico

**House Salad**

mixed lettuce, apples, celery, toasted walnut, red grapes, creamy lemon dressing

**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 Seared Duck Breast a L'Orange**

Okinawa sweet potato, swiss chard & caramelized onions, Grand Mariner pan sauce, micro greens

**Sesame Seared Ahi Tuna**

Wasabi mashed potatoes, stir fried snap peas & mushrooms, seaweed salad,  
sake-lemon beurre blanc, ponzu pearls

**Mushroom & Pesto Puttanesca**

Fettuccini, spinach, cherry tomatoes, red onions, arugula pesto

**Desserts**

(host chooses two of the following)

**Almond Rosemary Cake**

Prickly pear jam, passion fruit coulis, coconut ice cream

**Crème Brûlée**

maple date snickerdoodle

**Chocolate Hazelnut Torte**

Baileys anglaise

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