

Plated Dinner Menu D

Starters

(host chooses two of the following)

Tuna Togarashi

Kim chi & fresh cabbage slaw, soy mirin glaze,
Miso aioli, crispy wontons, tobiko roe, pickled ginger, wasabi

Wood Oven Baked Goat Cheese

Blueberry Cherry Chutney, almonds, Parma prosciutto crisp,
toasted baguette

Cheese and Antipasto Platter

two artisan cheeses & sliced meats, sweet drops, spicy pickled Brussels sprouts,
marinated artichoke hearts, parmesan breadsticks, tomato jam

Salads

(host chooses two of the following)

Crispy Prosciutto & Fig Salad

shredded kale, goat cheese, golden beets, candied pecans, balsamic vinaigrette

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, 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

Roasted red potatoes, broccoli, country ham & mushroom pan sauce

Angus Filet Mignon

Sour cream mashed potatoes, bacon green beans, red wine sauce, truffle butter

Catch of the Day

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

Double Bone in Pork Chop

Chorizo-poblano polenta, root vegetables, puya apricot jus

Desserts

(host chooses two of the following)

Apple Cinnamon Crumb Pie

streusel topping, vanilla ice cream

Crème Brûlée

maple date snickerdoodle

Flourless Chocolate Cake

whipped cream, raspberry coulis

\$64 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity