

Plated Dinner Menu # F

Starters

(host chooses two of the following)

Pan Seared Foie Gras

Toasted brioche, cherry marmalade, peanut butter snow

Cheese & Antipasto Platter

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

Shrimp Cocktail

Cocktail sauce, fresh lemon

Salads

(host chooses two of the following)

Crispy Prosciutto & Fig Salad

Arugula & spinach, brie cheese, Marcona almonds, Banyuls 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)

Cast Iron Prime Ribeye Au Poivre

Roasted red potatoes, bacon haricots verts, brandy peppercorn sauce, crispy onion strings

Cioppino

Halibut, green lip mussels, scallop, clams, shrimp, fennel, shellfish-tomato broth, angel hair pasta, baguette

Pan Roasted Chilean Seabass

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

Filet Mignon with Foie Gras Medallion

Potato aligot, julienned vegetables, cabernet demi-glace

Desserts

(host chooses two of the following)

Cherries Jubilee & Almond Pound Cake

Grand Marnier sauce, vanilla bean ice cream

The Queen Bee

Barenjager butterscotch, bee cookie, crisp meringue

Warm Dark Chocolate Gateau

white chocolate ganache, caramel sauce, coconut ice cream, chocolate paper

\$95 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity