

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, soy marinated egg, radishes, sesame seeds, cucumbers, rice wine vinaigrette

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

Broiled Double Bone in Pork Chop

popcorn polenta, sweet corn, bell peppers, spinach, spicy caramel demi

Sesame Seared Ahi Tuna

Wasabi mashed potatoes, stir fried baby bok choy & mushrooms, seaweed salad,
sake-lemon beurre blanc, sambal olek pearls

Mushroom Pasta Puttanesca

Fettuccini, spinach, cherry tomatoes, red onions, marinara

Desserts

(host chooses two of the following)

Key Lime Cheese Cake

strawberry compote, candied lemon wheel

Crème Brûlée

Blueberry almond cookie

Chocolate Hazelnut Torte

Baileys anglaise

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