

Plated Dinner Menu # F

Starters

(host chooses two of the following)

Foie Gras 'French Toast'

brioche, strawberry jam, maple sage reduction

Cheese & Antipasto Platter

two artisan cheeses & sliced meats, country olives, curry pickled cauliflower, marinated yellow tomatoes
parmesan breadsticks, piquillo jalapeno spread

Tuna Togarashi

Pickled mung beans & fresh cabbage slaw, soy mirin glaze,
Miso aioli, crispy wontons, tobiko roe, pickled ginger, wasabi

Salads

(host chooses two of the following)

Fried Caper & Smoked Salmon Salad

Butter lettuce, watercress, red onion, shaved bagel crisps, lingonberry 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

Green chile potato Au Gratin, bacon haricots verts, brandy peppercorn sauce, crispy onion strings

Crab & Scallop Crusted Ruby Trout

Old Bay cous cous, asparagus, sauce choron, micro greens

Pan Roasted Chilean Seabass

Red quinoa pilaf, sea beans, edamame, jicama-mango slaw, coconut beurre blanc

Filet Mignon & Scallop

Potato aligot, julienned vegetables, cabernet demi-glace, beurre blanc

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