

**Plated Dinner Menu # B**

**Starters**

(host chooses two of the following)

**Soup of the Day**

**Savoy Caesar Salad**

romaine, garlic croutons, sliced caper berries, grana frico

**House Salad**

mixed lettuce, carrot, cucumber, sunflower seeds, jalapeno-lemon vinaigrette

**Entrees**

(host chooses three of the following)

**Black Angus Top Sirloin Steak**

mashed potatoes, asparagus, cabernet demi-glace

**Wood Oven Baked Atlantic Salmon**

Orzo pilaf, citrus oil, alfalfa sprouts, watercress, avocado, pineapple relish

**Pasta Alla Norma**

Linguini, tomato, spinach, chile flake, basil, fried eggplant, ricotta salata

**Parmesan Crusted Natural Chicken Breast**

Roasted fingerling potatoes, spring onions, baby carrots, orange chile pan sauce

**Desserts**

(host chooses two of the following)

**Sea Salt Caramel Pot de Crème**

whipped cream, shortbread cookie

**Bittersweet Chocolate Mousse**

whipped cream, orange gastrique, ladyfinger cookie

**Apple Cinnamon Crumb Pie**

streusel topping, vanilla ice cream

*\$47 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*