

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, carrot, cucumber, sunflower seeds, jalapeno-lemon 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

16oz Double Bone in Pork Chop

Fingerling potatoes, calabacitas, crème de champignon

Sesame Seared Ahi Tuna

Wasabi mashed potatoes, soy stir fried baby bok choy & mushrooms,
seaweed salad, sake beurre blanc, yuzu pearls

Mushroom Pesto Pasta Puttanesca

Fettuccini, spinach, cherry tomatoes, red onions, basil pesto,
balsamic reduction, grana

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

\$56 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity