

## Plated Dinner Menu #D

### Starters

#### **Cheese and Antipasto Platter**

two artisan cheeses & sliced meats, red grapes, marcona almonds, marinated gigante beans,

parmesan breadsticks, seasonal preserves

#### **Tuna Togarashi**

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

#### **Wood Oven Baked Goat Cheese**

Cranberry Mango Chutney,  
Parma prosciutto crisp, toasted baguette

### Salads

#### **Waldorf Salad**

mixed lettuce, apples, celery, grapes, walnuts, creamy lemon dressing

#### **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

#### **Parmesan Crusted Natural Chicken Breast**

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

#### **Angus Filet Mignon**

Sour cream mashed potatoes, asparagus, red wine sauce, truffle butter

#### **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

### Desserts

#### **Apple Cinnamon Crumb Pie**

streusel topping, vanilla ice cream

#### **Crème Brûlée**

Blueberry almond cookie

#### **Flourless Chocolate Cake**

whipped cream, raspberry coulis

*\$68 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*