

Plated Dinner Menu # F

Starters

(host chooses two of the following)

Oyster Rockefeller 'Borracho'

Tequila creamed spinach, tortilla crumb, grana, adobo hollandaise, micro coriander

Cheese & 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

Salads

(host chooses two of the following)

Caprese Salad

Heirloom tomatoes, buratta, basil chiffonade, balsamic glaze, smoked maldon sea salt

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, white anchovies, 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

Blue corn & bacon polenta cake, asparagus, brandy peppercorn sauce, crispy onion strings

Crab & Scallop Crusted Ruby Trout

Wild rice pilaf, haricot vert, chipotle hollandaise, micro greens

Chefs Catch of the Day

orzo, citrus oil, watercress, alfalfa sprouts, avocado, pineapple relish

Filet Mignon & Foie Gras

Potato aligot, mushrooms & spinach, cabernet demi-glace, foie gras medallion

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, house made ice cream, chocolate paper

\$100 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity