

## Plated Dinner Menu 2

### Starters

#### Soup of the Day

#### Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

### Entrees

#### Black Angus Top Sirloin Steak

mashed potatoes, bacon brussels sprouts, cabernet demi-glace

#### Wood Oven Baked Atlantic Salmon

Chorizo dirty rice, green beans, corn & pepper relish, cajun beurre blanc

#### Parmesan Crusted Natural Chicken Breast

Roasted potatoes, caramelized onions & winter greens, country ham pan sauce

#### Vegetarian Option on Request

### Desserts

#### Bittersweet Chocolate Mousse

whipped cream, orange gastrique, ladyfinger cookie

#### Apple Cinnamon Crumb Pie

streusel topping, vanilla ice cream

*\$52 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*