

Plated Dinner Menu 3

Starters

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Goat Cheese & Roasted Beet Salad

Hearty greens, candied pecans, pumpkin vinaigrette

Entrees

Slow Roasted Prime Rib

mashed potatoes, vegetable of the day, jus, onion strings

Pan Roasted Pork Medallions

Herb roasted potatoes, julienned vegetables & pickled red cabbage, foie gras pan sauce

Sesame Seared Ahi Tuna

Wasabi mashed potatoes, tamari stir fried bok choy & mushrooms,
seaweed salad, sake-lemon beurre blanc, soy pearls

veggie option available

Desserts

New York Cheesecake

Fruit coulis

Crème Brûlée

seasonal cookie

\$65 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity