

Plated Lunch Menu #4

Starters

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Classic Wedge Salad

tomatoes, bacon, blue cheese crumbles,
buttermilk-herb dressing

Entrees

Parmesan Crusted Natural Chicken Breast

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

6 oz Filet Mignon

mashed potatoes, bacon brussels sprouts, black truffle butter, cabernet demi-glace

Sesame Seared Ahi tuna

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

Desserts

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Flourless Chocolate Cake

whipped cream, raspberry coulis

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