

Plated Lunch Menu #3

Starters

Soup of the Day

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Entrees

Butternut Squash Ravioli

Carmelized onions, baby kale, marsala cream sauce, truffled pecorino, fried sage

Parmesan Crusted Natural Chicken Breast

Green chile cornbread, caramelized onions & winter greens, country ham pan sauce

Wood Oven Baked Atlantic Salmon

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

Black Angus Top Sirloin Steak

mashed potatoes, bacon brussels sprouts, cabernet demi-glace

Desserts

Apple Cinnamon Crumb Pie

streusel topping, vanilla ice cream

Bittersweet Chocolate Mousse

whipped cream, orange gastrique, ladyfinger cookie

\$38 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity