

## 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, sauteed asparagus, cabernet demi-glace

#### Wood Oven Baked Salmon

Red pepper pappardelle pasta, zesty red sauce, fried artichokes & micro greens

#### Parmesan Crusted Natural Chicken Breast

Herb-roasted potatoes, bacon collard greens & dijon-leek sauce

#### Vegetarian Option on Request

### Desserts

#### Strawberry- Rhubarb Crumb Pie

streusel topping, vanilla ice cream

#### Bittersweet Chocolate Mousse

whipped cream, orange gastrique, ladyfinger cookie

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