

## Plated Dinner Menu 5

### Starters

#### **Cheese & Antipasto Platter**

two artisan cheeses & sliced meats and accompaniments

#### **Tuna Togarashi**

Wasabi pea, napa slaw, soy mirin glaze, toasted nori aioli, masago, ginger, wasabi

### Salads

#### **Savoy Caesar Salad**

romaine, garlic croutons, sliced caper berries, white anchovies, grana frico

#### **Seasonal Specialty Salad**

Mixed greens, strawberries, feta, onion crisp, roasted garlic vinaigrette

### Entrees

#### **Slow Roasted Prime Rib & Shrimp Scampi**

Herb roasted potatoes, julienne vegetables, herb veal jus

#### **Pan Roasted Chilean Seabass**

Risotto, baby carrots, sweet chile glaze

#### **Angus Beef Tenderloin Oscar**

Scallion mashed potatoes, asparagus, crab claw bearnaise

### Desserts

#### **Cherries Jubilee & Almond Pound Cake**

Grand Marnier sauce, vanilla bean ice cream

#### **Warm Dark Chocolate Gateau**

white chocolate ganache, caramel sauce,  
house made ice cream, chocolate paper

*\$95 per person, soft drinks, coffee or tea, not including tax or gratuity*