

Plated Dinner Menu 3

Starters

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Farro Arugula Salad

Arugula, farro, pistachio crusted goat cheese & orange thyme vinaigrette

Entrees

Slow Roasted Prime Rib

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

Pan Roasted Pork Tenderlion

Creamy polenta, glazed carrots, pan sauce

Sesame Seared Ahi Tuna

Wasabi mashed potatoes, bok choy & mushrooms,
seaweed salad, sake beurre blanc, orange pearls

veggie option available

Desserts

New York Cheesecake

Fruit coulis

Crème Brûlée

seasonal cookie

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