

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

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

6 oz Filet Mignon

Sour cream mashed potatoes, sauteed asparagus, red wine sauce, black truffle butter

Sesame Seared Ahi tuna

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

Desserts

Sea Salt Caramel Pot de Crème

whipped cream, shortbread cookie

Flourless Chocolate Cake

whipped cream, raspberry coulis

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