

Plated Lunch Menu #3

Starters

Soup of the Day

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Entrees

Parmesan Crusted Natural Chicken Breast

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

Wood Oven Baked Atlantic Salmon

Asparagus, rice pilaf, sauteed bok choy & sake beurre blanc

Black Angus Top Sirloin Steak

mashed potatoes, sauteed asparagus, cabernet demi-glace

House made Ravioli

Artichoke & mushroom stuffed, butter cheese arugula sauce, feta & micro greens

Desserts

Strawberry-Rhubarb Crumb Pie

streusel topping, vanilla ice cream

Bittersweet Chocolate Mousse

whipped cream, orange gastrique, ladyfinger cookie

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