

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

Peach/mint vinaigrette, toasted almond honey ricotta smear, fresh peach garnish

Entrees

Slow Roasted Prime Rib & Shrimp Scampi

Herb roasted potatoes, julienne vegetables, herb veal jus

Pan Roasted Chilean Seabass

Risotto, blistered cherry tomatoes, bok choy & sweet mango 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