

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

Fingerling potato au gratin, blistered cherry tomatoes, tart pan jus

6 oz Filet Mignon

Sour cream mashed potatoes, green beans, red wine sauce, black truffle butter

Sesame Seared Ahi tuna

Wasabi mashed potatoes, bok choy & mushrooms,
seaweed salad, sake beurre blanc, pomegranate pearls, wasabi pea crumb

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