

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

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

Wood Oven Baked Atlantic Salmon

Chilled orzo salad, green beans, sriracha lime aioli

Black Angus Top Sirloin Steak

mashed potatoes, broccolini, Madeira demi-glace

House made Ravioli

Pea & shallot ricotta filling, vegetable jus, lemon rind garnish

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