

Plated Dinner Menu 3

Starters

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Fall Sqash Salad

Kale, squash chutney, cinnamon brown sugar balsamic vinaigrette,
crispy fried jalapeno strings

Entrees

Slow Roasted Prime Rib

mashed potatoes, vegetable of the day, jus, onion strings

Pork Tenderlion

chile-churri, Sriracha mashed potatoes, sauteed broccoli

Sesame Seared Ahi Tuna

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

veggie option available

Desserts

Savoy Cheesecake

Fruit coulis

Crème Brûlée

seasonal cookie

\$65 per person, soft drinks, coffee or tea, not including tax or gratuity