

## **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, broccoli au gratin, Dijon pan sauce

#### **6 oz Filet Mignon**

Sour cream mashed potatoes, green beans, honey Burgundy demi-glace, black truffle butter

#### **Sesame Seared Ahi tuna**

Wasabi mashed potatoes, bok choy & mushrooms,  
seaweed salad, sake beurre blanc, apple cider 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*