

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

#### **Wood Oven Baked Atlantic Salmon**

Sweet potato casserole, glazed carrots, apple butter sauce

#### **Black Angus Top Sirloin Steak**

mashed potatoes, broccolini, Madeira demi-glace

#### **House made Ravioli**

Butternut squash, lemon sage veloute

### **Desserts**

#### **Apple 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