Plated Dinner Menu 2

Starters

Soup Of The Day

Savoy Caesar Salad
Romaine, garlic croutons, grana frico

Entrees

Braised Short Rib
Mashed potatoes, seasonal vegetables,
red wine demi-glace

Wood Oven Baked Salmon
Jasmine rice pilaf, julienne vegetables,
lemon butter sauce

Parmesan Crusted Natural Chicken Breast
Herb roasted potatoes, seasonal vegetables,
dijon pan sauce

Vegetarian Option Available Upon Request

Desserts

Seasonal Cobbler
Streusel topping, vanilla ice cream

Bittersweet Chocolate Mousse
Whipped cream, orange gastrique,
ladyfinger cookie

$52 per person, soft drinks, coffee or tea, not including tax or gratuity