Plated Dinner Menu 5

Appetizers

Cheese & Antipasto Platter
Two artisan cheeses & sliced meats
and accompaniments

Tuna Togarashi
Wasabi pea, napa slaw, soy mirin glaze,
toasted nori aioli, masago,
ginger, wasabi

Starters

Savoy Caesar Salad
Romaine, garlic croutons, sliced caper berries,
anchovies, grana frico

Seasonal House Salad

Entrees

Slow Roasted Prime Rib & Shrimp Scampi
Herb roasted potatoes, seasonal vegetable,
herb veal jus

Pan Roasted Chilean Seabass
Wild rice pilaf, seasonal vegetable,
balsamic glaze

Angus Beef Tenderloin Oscar
Scallion mashed potatoes, grilled asparagus,
crab claw béarnaise

Desserts

Cherries Jubilee & Almond Pound Cake
Grand Marnier sauce, vanilla bean ice cream

Warm Dark Chocolate Gateau
White chocolate ganache, caramel sauce,
house made ice cream, chocolate paper

$95 per person, soft drinks, coffee or tea, not including tax or gratuity