Plated Lunch Menu C

Starters

Soup of the Day

Savoy Caesar Salad
Romaine, garlic croutons, grana frico

Entrees

Parmesan Crusted Natural Chicken Breast
Roasted potato, seasonal vegetables,
dijon pan sauce

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

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

House-Made Ravioli
Seasonal

Desserts

Seasonal Cobbler
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