Plated Lunch Menu D

Starters

Savoy Caesar Salad
Romaine, garlic croutons, grana frico

Classic Wedge Salad
Tomatoes, bacon, blue cheese crumbles,
buttermilk-herb dressing

Entrees

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

Filet Mignon
Sour cream mashed potatoes, seasonal vegetables,
red wine demi-glace, black truffle butter

Sesame Seared Ahi tuna
Wasabi mashed potatoes, seasonal vegetable,
seaweed salad, sake beurre blanc, 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