

## WINES BY THE GLASS

Brut, *Nicolas Feuillatte* 16.

Brut, *Taittinger, Brut La Française NV* 25.

Brut, *Prosecco, Zonin* 14.

*Saint-Veran 2010, Joseph Drouhin, Burgundy* 16.

*Chardonnay 2009, Edna Valley, California* 15.

*Sauvignon Blanc 2011, Oyster Bay, Marlborough* 14.

*Malbec 2009, Decero, Remolinos Vineyard, Argentina* 15.

*Pinot Noir 2009, R. Stuart "Big Fire," Oregon* 14.

*Chianti Classico 2006, Castello della Paneretta, Italy* 14.

*Cabernet Sauvignon 2009, William Hill,  
Central Coast, California* 18.

*Rosé 2008, Mas Belles Eaux, Pays d'Oc, France* 14.

## PRIX-FIXE MENU 32.

### FIRST COURSE SELECTION

(choice of one)

*Vanilla Greek Yogurt & Granola Parfait  
fresh berries & mint*

*Arugula & Fennel Salad  
shaved prosciutto, Black Mission figs, walnuts,  
blue cheese & white balsamic vinaigrette*

*Wild Mushroom Velouté  
roasted chestnuts, chives, brioche croutons & crème fraîche*

### MAIN COURSE SELECTION

(choice of one)

*Roasted Salmon  
Brussels sprouts, French green lentils, horseradish cream*

*Herb-Roasted Chicken  
sautéed broccolini, creamy goat cheese polenta, thyme chicken jus*

*Poached Farm House Eggs  
Black Forest ham, spinach, English muffin,  
Hollandaise sauce*

New York State law prohibits smoking in this theatre

## FIRST COURSES

*Fresh Seasonal Fruit 15.  
melon, citrus, golden pineapple, berries, grapes*

*Seasonal Lettuce Greens 14.  
shaved radish, fines herbs & Champagne dressing*

*Grand Tier Signature Smoked Salmon 18.  
traditional garnishes*

*Chicken Liver & Truffle Torchon 19.  
pickled cipollini, pistachio & frisée salad,  
fig jam & toasted country bread*

*Chilled Jumbo Shrimp 19.  
celeriac rémoulade, cocktail sauce & Meyer lemon*

*Jumbo Lump Crab Cake 19.  
grainy-mustard sauce  
(available as main course 38.)*

## MAIN COURSES

*Brioche French Toast 22.  
banana & hazelnut compote, whipped mascarpone,  
Vermont maple syrup*

*Smoked Salmon Scrambled Eggs 26.  
red onion, toasted brioche, dill buerre blanc*

*Strozzapreti Pasta 24.  
plum tomatoes & herb ricotta cheese*

*Grilled Filet of Beef 34.  
caramelized cipollini onions, marble potatoes Sarladaise*

## SIDES

*Sautéed Spinach 7.  
Herb-Roasted Potatoes 7.  
Pork Link Sausage 7.  
Crispy Smoked Bacon 7.*

Brunch | Patina Restaurant Group 11/19/11