



PRE-THEATER DINNER MENU

FIRST COURSE SELECTIONS

Daily soup

Chilled oysters, verjus granité

Select baby lettuce salad, Honeycrisp apple,
fresh herbs, Champagne vinaigrette

ENTRÉE SELECTIONS

Market fish a la Plancha, wilted spinach,
warm white bean-saffron vinaigrette

Yellowfin tuna, pear-parsnip purée,
Brussels sprouts, Cabernet wine sauce

Misty Knoll Farms chicken breast, smoked country ham,
beluga lentils, foie gras, confit of root vegetables

DESSERT SELECTIONS

Warm chocolate steamed pudding,
Valrhona chocolate sauce, pistachio ice cream

Spiced pumpkin cheesecake, candied pecans, maple cream

45. per person

Executive Chef Jawn Chasteen