



Pre-Theatre Menu

AMUSE BOUCHE

PACIFIC STURGEON CAVIAR PARFAIT* (32 SUPPLEMENT)
alderwood-smoked salmon, crème fraîche, shallot potato cake
served with a frozen shot of Belvedere vodka

APPETIZER

HEIRLOOM BEET SALAD
burrata, endive, hazelnut, truffle vinaigrette

POTATO LEEK SOUP
époisses espuma, dill crème fraîche, pistou

BIBB LETTUCE SALAD
radish, hearts of palm, valbreso feta, meyer lemon

AHI TUNA TARTARE* (15 SUPPLEMENT)
ancho chile, sesame oil, pine nuts, mint

ENTRÉE

FILET OF BEEF*
maitake mushroom, celery root purée, mushroom marmalade

PHYLLO-CRUSTED SOLE
crab brandade, pea sprouts, sauce dijon

CRISPY SKIN SNAPPER
crushed turnip, radish, caviar-dashi beurre blanc

LOBSTER POT PIE (32 SUPPLEMENT)
baby vegetables, truffle-lobster cream

DESSERT

CALVADOS CRÈME CARAMEL
ginger spice carrot cake, cranberry cremeux

MICHAEL'S ROOT BEER FLOAT
sassafras ice cream, warm chocolate pecan cookies

68 PER PERSON

35 PER PERSON WINE PAIRING

TAX AND GRATUITY NOT INCLUDED

MENU IS SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY
AVAILABLE 5:30 TO 6:30 DAILY

* HEALTH DISTRICT NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOOD BORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY, AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.