



PRE-THEATRE MENU

70 PER PERSON | 35 WINE PAIRING PER PERSON
AVAILABLE 5:30PM TO 6:30PM DAILY

AMUSE BOUCHE

MICHAEL MINA'S CAVIAR PARFAIT*
SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA
served with a chilled shot of belvedere vodka

28 SUPPLEMENT

APPETIZER

URBAN SEED HEARTS OF LETTUCE
GARBANZO BEANS, SPRING VEGETABLES, BUTTERMILK-POPPY SEED DRESSING

CHILLED SPRING PEA SOUP
GULF SHRIMP, HORSERADISH, CRÈME FRAÎCHE

HAMACHI PROVENÇAL
CUCUMBER BROTH, TOMATO RAISINS, SAUCE VIERGE

RICOTTA GNUDI & MAINE LOBSTER
MOREL MUSHROOM, FAVA BEAN, BLACK TRUFFLE BEURRE BLANC

AHI TUNA TARTARE*
MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

15 SUPPLEMENT

ENTRÉE

FILET OF BEEF*
CRISPY IDAHO POTATO, CREAMED SPINACH, SAUCE PÉRIGOURDINE

PHYLLO-CRUSTED SOLE
KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

ALASKAN HALIBUT
SAVOY CABBAGE, GRILLED KALETTES, GINGER VINAIGRETTE

MICHAEL'S LOBSTER POT PIE
BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

32 SUPPLEMENT

DESSERT

PINEAPPLE GRANITA
VANILLA PANNA COTTA, SICILIAN PISTACHIO, LAVENDER MINT

LEMON MERINGUE TART
BLUEBERRY LEMONADE SORBET, BROWN BUTTER CRUMBLE

TAX AND GRATUITY NOT INCLUDED MENU IS SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

*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.*