



## 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**  
BEET, PETIT VEGETABLES, POPPY SEED DRESSING

**ROASTED CAULIFLOWER SOUP**  
TOASTED HAZELNUT, BENTON'S BACON, LAVENDER MINT

**MATSUTAKE MUSHROOM CUSTARD**  
ASIAN PEAR, BABY LEEK

**BUTTERNUT SQUASH AGNOLOTTI**  
CHANTERELLE, PARMESAN ESPUMA, SAGE

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

15 SUPPLEMENT

### ENTRÉE

**FILET OF BEEF\***  
ONION TART, SALSIFY, BONE MARROW JUS

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

**MISO-MARINATED BLACK COD**  
EDAMAME, MAINE LOBSTER DUMPLING, TRUFFLE DASHI

**MICHAEL'S LOBSTER POT PIE**  
TRUFFLE-LOBSTER CREAM, 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.*