

PRE-THEATRE MENU

Appetizers

Soup of the Day: Kettle-Fresh Daily (Please ask your Server)

Italian Garden Leaf Salad with Capers, Toasted Pine Nuts, Roma Tomato, Parmigiano Slivers, Roasted Garlic Basil Vinaigrette

Wild Mushroom Risotto with Parmigiano-Reggiano Slivers and White Truffle Oil Droplets

Smoked Trout Fillet with Orange Supreme, Roasted Fennel, Arugula Leaves, Honey Orange Dressing

Main Course

Grilled Beef Medallion with Sautéed Shrimp served with Roasted Root Vegetable Risotto and a Black Garlic Sauce

Seared Breast of Chicken Supreme with a Honey and Aged Balsamic Glaze served with Sun dried Tomato, Thyme Yukon Gold Mashed Potato, Natural Pan Juices

Pan Seared Pacific Cod set upon Forbidden Rice infused with Peppers and Green Onion served with a Citrus Saffron Butter Cream Sauce

Ravioli filled with Smoked Mozzarella, Pesto Tomato Sauce, Parmigiano-Reggiano Slivers, Olive Oil Splash

Desserts

Vanilla Bean Crème Brule with Apricot Ginger Snap Wafer

Marsala Coffee Tiramisu with Marinated Berries, Chocolate Hazel Nut Biscotti

Lemon Sabayon Citrus Tart with Passion Fruit Coulis and Chantilly Cream

Medley of Marinated Berries with Passion Fruit Sorbet and Biscotti
Coffee, Decaf and Assorted Herbal Teas

Select 3 courses in each category
Coffee, Decaf and Teas Included
\$35.00 Per Person Exclusive of Taxes