



**The Broadway Series**  
**3-Course Prix Fixe Menu**  
*Served 26-30 Mar 2019*  
*5 -7pm*

Soup or Salad Course

**Butternut Squash Soup**

Pumpkin Seed Pesto, Crème Fraîche, Fried Sage

**Bibb Salad**

Bibb Lettuce, Gorgonzola Crumbles, Cherry Tomatoes,  
Lemon Buttermilk Vinaigrette

**Spinach Salad**

Baby Spinach, Sliced Mushrooms, Crispy Pancetta,  
Chopped Egg, Sliced Red Onions, Bacon Vinaigrette

Main Course Selections

**Texas Redfish a la Plancha**

Celery Root Purée, Brown Butter, Sautéed Rapini and Apples

**Beef Tenderloin Filet {Add \$5}**

Grilled 6oz Beef Tenderloin Filet, Garlic Demi-Glace, Gorgonzola Butter, Roasted Root Veggie Garnish

**Rigatoni Bolognese**

Classic Bologna Italy Red Meat Sauce

**Duck Breast a la Plancha**

Sweet Potato Purée, Roasted Sweet Potatoes, Tuscan Kale & Braised Lentils

Desserts

**Virginia's Pistachio Cake**

Pistachios, Caramel, Shaved Chocolate

**Salted Caramel Ice Cream**

Brown Sugar Almond Toffee, Espresso Foam

**\$40 per Guest**  
**(plus Tax and Server Gratuity)**

Featured Wines

Chardonnay, Becker Vineyards 2015 Reserve,  
Fredericksburg/Stonewall, TX \$12 | \$58

Merlot, Trefethen Family Estate Vineyards 2014,  
Oak Knoll District, Napa Valley, CA \$12 | \$58

***Thanks for dining with us Before the Show. Let's Make This a Tradition!***