



Pre-Theater Prix Fixe Menu
Served between 5 - 7pm (5 - 9 Feb 2019)

Soup or Salad Course

Butternut Squash Soup

Pumpkin Seed Pesto, Crème Fraîche, Fried Sage

Bibb

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

Spinach

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

Main Course

Texas Redfish a la Plancha

Celery Root Purée, Brown Butter, Sautéed Rapini & 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

Dessert

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

Additional Cost By-the-Glass or Bottle

Chardonnay, Chateau de La Greffiere, Macon de La Rocha Vineuse, France \$10 | \$48

Burgundy, Domaine Michel Briday, Rully Les 4 Vignes, Burgundy, France \$12 | \$58

Cotes du Rhone Rouge, Chateau Saint-Roch, Rhone Valley, France \$12 | \$58

Thanks for Dining with us Before the Show.

Let's Make this a Tradition!