

*Pre-Theatre Menu*

**3 COURSE PRIX-FIXE MENU ~ AVAILABLE 4-6:30 pm**

**\$36 per person | Wine Pairing \$16 per person\***

**To ensure the best experience, please allow at least 90 minutes**

**FIRST COURSE**

**(select one)**

SOUP OF THE DAY

STEAK TARTARE

BRUSSELS SPROUTS & BURRATA TOAST

SWEET POTATO ARANCINI

WINTER SALAD

*\*Dolci Colline, Prosecco, Veneto, Italy*

**SECOND COURSE**

**(select one)**

ROASTED CAULIFLOWER

AHI TUNA NICOISE SALAD

GARGANELLI NORCINA

FLAT IRON STEAK & FRITES

MOULES & FRITES

ROAST AMISH CHICKEN

*\*Complices de Loire, Sauvignon Blanc, Loire Valley*

*or*

*\*Maialina, Gertrude, Super Tuscan, Tuscany*

**DESSERT**

**(select one)**

CHEESE PLATE (GLUTEN FREE)

MILK CHOCOLATE TRIFLE (GLUTEN FREE)

KEY LIME TART

*\*Choice of Port, Sherry or Sauternes*