

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

CRAWFISH 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

CHOCOLATE HAZELNUT TRIFLE (GF)

KEY LIME TART

**Choice of Port, Sherry or Muscat*