

## *Pre-Theatre Menu*

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

\$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

AHI TUNA TARTARE

BRUSSELS SPROUTS & BURRATA TOAST

SWEET CORN ARANCINI

SEASONAL SALAD

*\*Belstar, Prosecco, Veneto, Italy*

### SECOND COURSE

(select one)

ROASTED CAULIFLOWER

AHI TUNA NICOISE

BACON LARDON + PEA BUCATINI

FLAT IRON STEAK + FRITES

PEI MUSSELS + FRITES

MEDITERRANEAN ROAST CHICKEN

*\*Les Deux Moulins, Sauvignon Blanc, Loire Valley*

*or*

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

### DESSERT

(select one)

CHEESE PLATE

FLOURLESS CHOCOLATE CAKE (GLUTEN FREE)

KEY LIME TART

*\*Choice of Port, Sherry or Dessert Wine*