

# Pre-Theater Dinner

Our Pre Theater Menu is recommended as a \$78 Three Course Prix Fixe.  
Select a First Course, Second Course and Dessert.  
The Pre Theater Menu is served two hours prior to curtain.

## Caviar\*

30 Gram Portion with Traditional Accompaniments

**Royal Belgian Siberian** 115.  
Small Pearl, Light Fruitiness, Golden  
Brown Hue

**Royal Belgian Platinum** 135.  
Medium Pearl, Buttery Flavor,  
Mirror-Like Finish

**Royal Belgian Osetra** 155.  
Medium Pearl, Mild Nutty Flavor,  
Dark Green Hue

## First Course

**Foie Gras Terrine** 35.  
Roasted Pineapple, Bitter Chocolate,  
Toasted Brioche, Macadamian Granola, Coconut  
*\$15 PF supplement*

**Hamachi Crudo** 27.  
Black Garlic Aioli, Avocado, Yuzu Kosho,  
Ponzu Vinaigrette, Enoki Mushroom

**Roasted Tomato Soup** 22.  
Burrata, Heirloom Tomato,  
Focaccia Crouton, Sicilian Olive Oil

**White Truffle Risotto** 50/95.  
Aged Carnaroli Rice, Shallots, Taleggio,  
Shaved White Truffles (3g/6g)  
*\$30/55 PF supplement*

**Poached Pear Salad** 22.  
Baby Greens, House-Made Ricotta,  
Candied Pecans, Fourme d'Ambert,  
Truffle Vinaigrette

**Classic House-Smoked Salmon\*** 26.  
Organic Applewood-Smoked Salmon,  
Coriander, Classic Accompaniments,  
Whole Wheat Crisp

**Crab Cake** 28.  
White Wine Beurre Blanc,  
Whole Grain Mustard,  
Mache, Lemon  
*\$5 PF supplement*

## Second Course

**Branzino a la Plancha** 42.  
Sicilian Escarole, Rosemary Aioli,  
Crushed Potato, Meyer Lemon, Castelvetrano Olives

**Slow Cooked Salmon\*** 42.  
Roasted Delicata Squash, Corn Crema, Miso Pine Nuts,  
Herb Breadcrumbs, Black Olive Oil,  
Charred Corn Remoulade

**Veal Tortelli** 38.  
Roasted Pumpkin, Braised Veal Breast,  
Piave Vecchio, Natural Jus

**Dover Sole** 78.  
Pomme Puree, Roasted Wild Mushrooms,  
Scallop and Black Truffle Mousse,  
Vin Jaune Sauce, Osetra Caviar  
*\$35 PF supplement*

**Braised Short Rib** 56.  
Buerre Noisette Sweet Potato,  
Farro Piccolo, Gruyere Espuma,  
Autumn Mushrooms, Shaved Black Truffle  
*\$15 PF supplement*

**Roasted Organic Chicken** 42.  
Pistachio and Truffle Roulade,  
Stone Ground Polenta, Charred Treviso,  
Glazed Figs, Foie Gras Jus, Parmigiano Reggiano

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs unpasteurized milk may increase your risk of foodborne illness.

A 20% Service Charge will be added to parties of 6 or more.

## Dessert

### Baked Alaska 18.

Toasted Meringue, Vanilla Gelato,  
Passionfruit Sorbet, Spicebread Cookie,  
Vanilla Crema, Angel Food Cake

### Chocolate Raspberry Mousse 18.

Chocolate Brownie, Dulcey Ganache,  
Praline Crunch, Raspberry Mousse,  
Raspberry Coulis, Hazelnut Crema,  
Dragee Cocoa Nibs

### Pear and Walnut Layer Cake 18.

Layers of Walnut Sponge Cake and  
Honey Ricotta Cheesecake, Pear Chiboust,  
Pear Jam, Candied Walnuts, Poached Figs

### Chocolate Soufflé 20.

Valrhona Chocolate and Crème Anglaise  
(Intermission Only)

### Petit Fours 18.

Seasonal selection including:  
Concord Cheesecake,  
Chocolate Hazelnut Tart,  
Pumpkin Almond Crostata,  
Macaron, Coconut Rocher

### Sorbets or Ice Creams 18.

A combination of either three  
ice cream or three sorbet flavors,  
one scoop of each

### Mixed Berries 22.

Fresh Berries

## Cheese

Selection of 3 cheeses 22    Selection of 5 cheeses 28

### Cambazola Black Label Blue

*Style: Blue*

*Origin: Germany, Aligau region*

*Milk: Cow's*

A triple cream, brie style blue. This creamy blue cheese is made with a bloomy rind in the style of brie. It is mild, nutty, and slightly sweet, making it a perfect blue for after dinner or dessert.

### Ewephoria

*Style: Gouda*

*Origin: Holland*

*Milk: Sheep's*

This aged Gouda has a firm, almost crumbly texture with nice, crunchy crystallization. The flavor is very nutty, with hints of grass, and is slightly sweeter than most Goudas due to the fat from the sheep's milk.

### Brebirousse d'Argental

*Style: Brie*

*Origin: France, Lyon (Rhône Valley)*

*Milk: Sheep's*

This creamy, sheep's milk cheese is aged with annatto, giving the rind an orange color and an earthy flavor. The inside is extremely soft, almost runny, with a tangy, buttery and mushroom flavor.

### Tomme de Savoie

*Style: Tomme*

*Origin: France, Rhône Valley*

*Milk: Unpasteurized cow's*

Tomme is a family of cheeses from the French and Swiss Alps. The Savoie region is in the northwestern French alps. This semi-firm cheese is grassy, with notes of citrus and mild nuttiness with a thick, gray rind.

### Piave

*Style: Alpine*

*Origin: Italy, Veneto Region*

*Milk: Cow's*

This hard aged Alpine cheese has a smooth and nutty flavor profile. It is named after the Piave river, near where the cattle are raised. It is sweet, with tropical, fruity undertones, and has a slight bitterness of raw almond.

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# SATURDAY BRUNCH

## Caviar\*

30 Gram Portion with Traditional Accompaniments

Royal Belgian Siberian 115  
Small Pearl, Light Fruitiness,  
Golden Brown Hue

Royal Belgian Platinum 135  
Medium Pearl, Buttery Flavor, Mirror-Like  
Finish

Royal Belgian Osetra 155  
Medium Pearl, Mild Nutty Flavor, Dark  
Green Hue

## \$50 PRIX FIXE

Includes choice of a First Course and Second Course

### First Course

**Yogurt and Granola Parfait** 19.  
Vanilla Scented Yogurt, Coconut Granola,  
Pineapple Jam, Banana, Macadamia Nuts

**Roasted Tomato Soup** 22.  
Burrata, Heirloom Tomato,  
Focaccia Crouton, Sicilian Olive Oil

**Crab Cake** 28.  
Mustard Beurre Blanc,  
White Wine, Shallots  
*\$5 PF supplement*

**Poached Pear Salad** 22.  
Baby Greens, House-Made Ricotta,  
Candied Pecans, Fourme d' Ambert,  
Truffle Vinaigrette

**Burrata Salad** 24.  
Baby Arugula, Fresh Figs, Roasted Delicata Squash,  
Pine Nuts, Black Pepper Vinaigrette

**Classic Smoked Salmon\*** 26.  
Organic Salmon, Applewood,  
Coriander, Classic Accompaniments

### Second Course

**Branzino a la Plancha** 42.  
Sicilian Escarole, Rosemary Aioli,  
Crushed Potato, Meyer Lemon, Castelvetrano Olives  
*\$12 PF supplement*

**Pumpkin Risotto** 38.  
Aged Carnaroli Rice, Wild Mushrooms,  
Autumn Pumpkin, Pancetta, Radicchio

**Soft Scrambled Eggs** 28.  
House Smoked Salmon, Melted Leeks,  
Gruyere, Toasted Baguette, Black Truffle

**Benedict Royale\*** 29.  
Poached Eggs, Anson Mills Cornbread,  
Maple Sage Sausage, Herb Potatoes, Hollandaise

**Brioche French Toast** 28.  
Roasted Honey Crisp Apples,  
Whipped Mascarpone, Walnuts

**Roasted Organic Chicken** 42.  
Stone Ground Polenta, Charred Treviso,  
Glazed Figs, Foie Gras Jus  
*\$12 PF supplement*

### Sides 8

Smoked Bacon or Yukon Gold Potatoes with Sea Salt & Herbs

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A portion of the revenues collected from sales of the Sunday Brunch Prix Fixe support the Lindeman's Young Artist Program