

PRE-THEATRE MENU



\$49 PER PERSON

FIRST

-CHOICE OF-

AHI TUNA TARTARE

SCOTCH BONNET PEPPER, PINE NUTS, MINT, SESAME OIL

SWEET CORN & DUNGENESS CRAB BISQUE

BACON WRAPPED FINGERLING POTATO, PIQUILLO PEPPERS

HEIRLOOM TOMATO & AVOCADO "BLT" SALAD

GREEK YOGURT, APPLEWOOD SMOKED BACON, MESCLUN

FARMER'S MARKET CRUDITÉ SALAD

BANYULS VINEGAR, FROMAGE BLANC, FINES HERBES

SECOND

-CHOICE OF-

PAINTED HILLS BEEF "BOURGUIGNON"

BRAISED SHORT RIB, MAITAKE MUSHROOMS, 'POMMES RISSOLÉES'

MAD HATCHER "COQ AU VIN"

HERB-ROASTED BREAST, RED WINE BRAISED LEG

ALASKAN HALIBUT

PEA TENDRILS, SUGAR SNAP PEAS, RED WINE REDUCTION

ANDERSON RANCH LAMB "CASSOULET"

ARUGULA, CHARRED RADICCHIO, MARINATED TOMATOES, ROASTED GARLIC

THIRD

-CHOICE OF-

CHOCOLATE POT DE CRÈME

BING CHERRIES, JASMINE, CRUNCHY MOUSSE

APPLE TATIN

SABLE BRETON, MULLED CIDER, VANILLA

SEASONAL ICE CREAM AND SORBET

CHEF'S SELECTION

DOES NOT INCLUDE TAX AND GRATUITY
MENU ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONALITY