THEATER MENU

FIRST COURSE

CHOICE OF

SPICY GARLIC SHRIMP
red pepper butter sauce, crispy bread, lemon aioli

BULGOGI LETTUCE WRAPS
marinated short rib, sticky rice, kimchi aioli, chopped peanuts

BABY GREENS SALAD
local baby greens, marinated heirloom tomatoes, watermelon radish, manchego crips, blood orange vinaigrette

SECOND COURSE

CHOICE OF

FILET MIGNON*
6 oz. Cedar River Farms, Boursin butter, haricot verts, wild mushrooms, red wine jus

pairs well with Red Blend, Two Range Napa Valley 13 | 51

PAN ROASTED ROYAL SEABASS
risotto, summer ratatouille, marinated tomatoes, lemon herb emulsion

pairs well with Sauvignon Blanc, Nobilo New Zealand 10 | 39

MUSHROOM BOLOGNESE
wild mushrooms, pappardelle pasta, lemon ricotta,

pairs well with Cabernet Franc, Domaine Laroque France 11 | 43

THIRD COURSE

CHOICE OF

STRAWBERRY SHORTCAKE
buttercake, macerated strawberries, whipped cream, vanilla bean ice cream

CHOCOLATE BREAD PUDDING
dulce de leche, chocolate ice cream

"The plan is to fan this spark into a flame." - Hamilton, "My Shot"

$50

beverage, tax, and gratuity not included

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.