

PRE-THEATRE MENU



\$49 PER PERSON

FIRST

-CHOICE OF-

AHI TUNA TARTARE

SCOTCH BONNET PEPPER, PINE NUTS, MINT, SESAME OIL

CAULIFLOWER VELOUTÉ

HONEY CRISP APPLE, MARCONA ALMOND, CURRY OIL

MARINATED MOSBY BROTHERS BABY BEET SALAD

GREEK YOGURT, SATSUMA TANGERINE, PUMPKIN SEEDS

AVOCADO AND BUTTER LETTUCE SALAD

CAMPARI TOMATOES, HILLS APPLEWOOD BACON, ROQUEFORT

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

CRISPY FRIED RED SNAPPER

SUSHI RICE CAKE, BROCCOLI RABE, GINGER SOY VINAIGRETTE

ANDERSON RANCH LAMB "CASSOULET"

ARUGULA, CHARRED RADICCHIO, MARINATED TOMATOES, ROASTED GARLIC

THIRD

-CHOICE OF-

CRÈME BRÛLÉE

CURRIED PEANUTS, POPCORN ICE CREAM, CARAMEL

STICKY TOFFEE PUDDING

ORANGE, COGNAC, BAY LEAF ICE CREAM

SEASONAL ICE CREAM AND SORBET

CHEF'S SELECTION

DOES NOT INCLUDE TAX OR GRATUITY

MENU ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONALITY