

In The Next Room

Pre-Theatre Dinner Menu

Soup

Fennel and Tomato

Kissed with a Touch of Pernod
Finished with Basil Oil

Or

Salad

Frisee Aux Lardons

Frisee and Apple-wood Smoked Bacon
Tossed with a Champagne Dijon Vinaigrette
Warm Roquefort Crostini

Entrée Selections

Salmon du Puy

Pan Seared Filet of Salmon with Parsley Shallot Pistou
Over Green French Lentils

Bordeaux Braised Short Ribs

Tender Beef Short Ribs, Slow Cooked in Red Wine with Aromatics
Over Butternut Potato Puree with Sautéed Winter Greens
Finished with Fresh Horseradish Gremolata

Vegetarian Option

Eggplant Roulade

Lightly Breaded Eggplant
Rolled with Spinach, Chevre and Pine Nuts
Over Puy Lentils with a Roasted Red Pepper Sauce

Dessert

Chocolate Seduction Cake

With Blood Orange Sauce

Or

Passion Fruit Mousse

With Chantilly Cream and Toasted Coconut