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GIVE IT A SWIRL
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Open For

Breakfast
Lunch
Dinner
Weekend brunch
Cocktails
Parties in the Private Dining Room

Pre-Theater Menu

Available from 5:30pm till 7pm nightly
(selection of appetizer, entrée and dessert)

Appetizer

Smoked tomato and cannellini bean soup
fried goat cheese

Mastroberadino, Falanghina- Campania, Italy, 2008

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Organic greens

grape tomatoes and tarragon vinaigrette
Martinsancho, Verdejo-Rueda, Spain, 2008

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PEI mussels

(your choice of sauce)

Broadbent, Vinho Verde, Portugal, NV

Entrée

Alaskan halibut

green grape and marcona almond gazpacho

Puig-Parahy Domaine "Georges", Cotes du Roussillon- Roussillon, France 2007

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Roasted organic chicken

ragout of gnocchi, english peas, baby carrots and fines herbs
Bodegas Tarima, Monastrell- Jumilla, Spain 2009

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Stinging nettle fettucini

preserved lemon and broccolini
Corbera, Grecanico- Sicily 2008

Dessert

Your choice of dessert

Served with coffee or Montelliana Prosecco, Veneto Italy, NV

\$32 per person

\$40 with wine pairings

tax and gratuity not included

Please advise your server of any food allergies prior to ordering.

Consuming raw or undercooked items may increase your chances of having a foodborne illness

Soup & Salads

Morel mushroom bisque

crispy garlic chips and chive blossoms 11

Smoked tomato and cannellini bean soup

fried goat cheese 9

Organic greens

grape tomatoes and tarragon vinaigrette 7

Boston bibb salad

roasted beets, radishes, shaved asparagus and lemon dill vinaigrette 9

Fava bean salad

watermelon, mint and ricotta salata 11

Asparagus salad

crispy 4 minute egg, prosciutto and truffle vinaigrette 13

Small Plates

Chef's selection of daily oysters \$2 each or \$16 per dozen*

served with classic cocktail sauce, mignonette and lemon wedges

Seared diver sea scallops

fava beans and yellow curry cream 13

Burrata

panzenella salad, fried eggplant and tomato agrodolce 11

Hirimasa crudo

carrots, english peas, lemon oil and peas shoots 14*

Braised pork belly

cantaloupe and sherry gastrique 12

PEI mussels – your choice of sauce 9 / 14

white wine, shallots, garlic and fines herbs

saffron, tomato, and spanish chorizo

applewood smoked bacon, fennel and cream

Executive Chef: Alexander Bollinger

Parties of 8 or more may be on one check with a 19% service charge

Cheese & Charcuterie

3 for 9 4 for 12 5 for 15

Goat's milk - midnight moon, USA

Cow's milk - oma, USA

- pt. reyes blue, USA

- amish cheddar, USA

Sheep's milk - manchego, SP

- rossellino, IT

*Served with quince paste and
cinnamon raisin toast

fra'mani salumi-USA

beleasse speck- USA

mortadella-ITA

bresaola -USA

prosciutto di parma-ITA

*Served with flatbread

Pizza

Bianco red onions, sicilian pistachios, parmigiano reggiano and rosemary 13

Margherita buffalo mozzarella, basil and san marzano tomato sauce 13

Salsiccia fra' mani sopressata, cipollini onions, spicy Italian sausage, taggiasche olives, grilled artichoke hearts 14

Affumicato rogue creamery smokey blue cheese, caramelized vidalia onions and nueske's applewood smoked bacon 14

House Made Pasta

Stinging nettle fettucini preserved lemon and broccolini 17

Pappardelle morel mushroom cream, sugar snap peas and pecorino romano 22

Squid ink linguine calamari, pancetta, rosemary and cherry tomatoes 19

Entrées

Wild king salmon

roasted yellow corn cream and blackberries 24

Alaskan halibut

green grape and marcona almond gazpacho 24

Roasted organic chicken

ragout of gnocchi, english peas, baby carrots and fines herbs 24

Roasted berkshire pork chop

basil pesto, pickled onions and sherry pork jus 26

Orange and coriander glazed duck breast

rhubarb faro risotto and wilted dandelion greens 26

Roasted lamb loin

celery root puree, celery ribbons and cherry lamb jus 29

Grilled pineland farms NY strip

confit spring garlic and au poivre sauce 29

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