

## Pre-Theater Menu

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

### Appetizer

#### Curried kabocha squash soup

almond coconut foam with crushed almond biscotti and toasted pumpkin seeds

*Domaine Christophe Davault, Sauvignon Blanc, Touraine, France, 2008*

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#### Haricot vert salad

heirloom cherry tomatoes, pineapple mint, toasted pine nuts and champagne vinaigrette

*Pine Ridge, Chenin Blanc-Viognier, California, 2008*

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#### PEI mussels

white wine, shallots, garlic and parsley

*Broadbent, Vinho Verde, Portugal, NV*

### Entrée

#### Roasted arctic char

beet risotto with oven roasted beets and Clementine beurre blanc

*Ferraton, Cotes du Rhone Blanc, Rhone, France, 2007*

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#### Roasted organic chicken

Cauliflower puree and sautéed spinach

*Scurati, Nero d'Avola, Sicily, 2008*

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#### Bacon wrapped pork tenderloin

anson mills polenta, melted vidalia onions and baby carrots

*Sabor Real Crianza, Tinto de Toro, Toro, Spain, 2005*

### 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**

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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

## Soup & Salads

### Portuguese kale stew

cannellini beans, creamer potatoes, laughing bird shrimp and chorizo 11

### Curried kabocha squash soup

almond coconut foam with crushed almond biscotti and toasted pumpkin seeds 9

### Organic greens

grape tomatoes and tarragon vinaigrette 7

### Tuscarora farms beet salad

laura chenel goat cheese foam, crispy beet chips, baby mizzuna and minus 8 vinegar 9

### Haricot vert salad

heirloom cherry tomatoes, pineapple mint, toasted pine nuts and champagne vinaigrette 11

### Laughing bird shrimp salad

mache, radishes, mixed herbs, and a warm spanish chorizo 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

braised oxtails and beluga lentils 13

### Cassoulet with crispy duck confit

butternut squash, cannellini beans, garlic sausage and applewood smoked bacon 13

### Seared hudson valley foie gras

peanut butter french toast and concord grape coulis 15

### Crispy sweetbreads

arugula risotto with caper, oregano and meyer lemon jam 14

### Ahi tuna tartare

61 degree egg, warm applewood smoked bacon and banyuls sherry vinaigrette with crispy house made fennel crackers 15\*

### Sweet georgia white prawns

served maryland style or sautéed with olive oil, garlic and herbs 12

### PEI mussels

white wine, shallots, garlic and parsley 9 / 14

## Cheese & Charcuterie

3 for 9 4 for 12 5 for 14

**Goat's milk** - humboldt fog, USA

**Cow's milk** - green hill, USA  
- smokey blue, USA  
- serena, USA

**Sheep's milk** - manchego, SP  
- idiazabal, SP

\*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

### House made chicken liver mousse

passion fruit mustarda and grilled crostini 14

## Pizza

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

**Margherita** buffalo mozzarella, basil, 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 nueske's applewood smoked bacon 14

## House Made Pasta

**Pumpkin tortelloni** sheeps milk ricotta, béchamel gratin and toasted pumpkin seeds 19

**Pappardelle** braised pork a la bolognese with parmigiano reggiano 21

**Beef shortrib and foie gras ravioli** chanterelle mushrooms and caramelized onion broth 22

## Entrées

### Local Rockfish bouillabaisse

mussels, clams, georgia prawns and grilled ciabatta 25

### Roasted arctic char

beet risotto with oven roasted beets and clementine beurre blanc 24

### Roasted organic chicken

cauliflower puree and sautéed spinach 24

### Bacon wrapped pork tenderloin

anson mills polenta, melted vidalia onions and baby carrots 26

### Veal osso buco

saffron risotto, roasted cipollini onions, gremolata, and veal jus 28

### Grilled pineland farms ribeye

anna's garden thyme potatoes, confit garlic and roasted shallot cabernet jus 29

**Executive Chef: Alexander Bollinger**

*\*The consumption of raw or undercooked food may cause foodborne illness  
Parties of 8 or more may receive an automatic 19% service charge*