



PRE-THEATRE MENU

PRIX FIXE 3-COURSE DINNER

FIRST COURSE

Choice of

TOMATO & MOZZARELLA

Baby Arugula | Teardrop Tomatoes | Fresh Mozzarella | Lemon Vinaigrette
Balsamic Reduction

THON EN CROÛTE DE SÉSAME

Sesame-Crusted Yellowfin Tuna | Arugula | Fennel | Black Olive Condiment | Pesto
Soy Mustard Vinaigrette

SOUPE À L'OIGNON GRATINÉE

Caramelized Onions | Swiss Cheese | Croutons

SECOND COURSE

Choice of

BOEUF BOURGUIGNON

Braised Black Angus Short Rib | Pearl Onions | Lardon | Mushrooms | Red Wine Sauce

FILET DE SAUMON

Seared Salmon Filet | French Mashed Potatoes | Haricot Verts | Choron Sauce

STRUDEL AUX LÉGUMES GRILLÉS

Eggplant, Squash and Portobello Mushrooms Wrapped in Filo | Spaghetti Squash

THIRD COURSE

Choice of

CRÈME BRÛLÉE À LA VANILLE

Madagascar Vanilla Bean Crème Brûlée | Buttery Fennel Frond Sablé Breton | Fresh Berries

PROFITEROLES

Pâte à Choux | Vanilla Bean Ice Cream | Warm Chocolate Sauce

\$52 PER PERSON

(Plus service charge & sales tax)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.