SNACKS

SHRIMP TOAST
SESAME, SCALLION, KARASHI MAYO 6

PAN DE BONO
ECUADORIAN CHEESE BREAD, GUAVA BUTTER 6

POICHICHADE
PROVENÇAL CHICKPEA & PEPPER SPREAD, HAZELNUT TAHINI, QUAIL EGG, FENNEL POLLEN LAVASH 11

ACHIOTE CHICKEN SATAY
OREGANO, BLACK BEANS, ORANGE MOJO 9

HARISSA LAMB SATAY
PRESERVED LEMON, CILANTRO, WALNUT CRUMBLE 10

ASPARAGUS SATAY
BACON, BÉARNaise, BLACK TRUFFLE 8

OKONOMIYAKI FRIES
NORI, KEWPIE MAYO, BONITO, PICKLED JALAPEÑOS 10

NASHVILLE HOT CHICKEN WINGS
DILL CRÈME FRAÎCHE 11
PRE-THEATER MENU
AVAILABLE DAILY 5PM-6:30PM
$35 pp
PRICE DOES NOT INCLUDE BEVERAGES, TAXES OR GRATUITY

First Course
Choose (1)

MILK & CEREAL
Bacon, Glazed Chicken, Thyme Marshmallows, Puffed Rice, White Asparagus, Mushrooms

GREEN SALAD
Apricot Kernels, Sun Gold Tomatoes, Cucumber, Rosé Vinaigrette

HAMACHI TARTARE
Mango Pearls, Aji Amarillo Granita, Green Mango, Pickled Garlic, Yuzu Mayo, Togarashi Flatbread

Second
Choose (1)

ROASTED DUCK BREAST
Buckwheat Crepe, Canary Melon, Dew Drop Cabbage, Bresaola, Pumpkin Seed Escabeche

RAINBOW TROUT MEUNIÈRE
Braised Lentils, Brussels Sprout Leaves, Lemon Butter, Horseradish

GRASSLANDS
Wagyu Skirt Steak, Seasonal Mushrooms, Artichokes, Black Garlic Puree, Red Chite & Tahini Dressing, Fennel (+$10)

QUINOA TABBOULEH
Red Lentil Falafel, Mint, Cucumber, Caraway Aioli

Dessert

COCOA CHOUX
Chocolate Éclair, Dark Chocolate Cream

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