

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

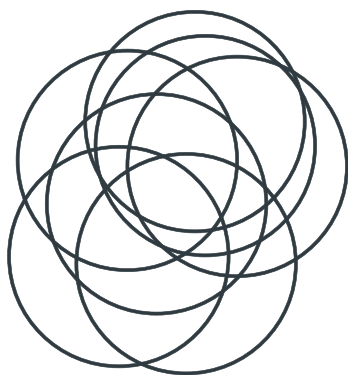
BACON, BÉARNAISE, BLACK TRUFFLE 8

○ OKONOMIYAKI FRIES

NORI, KEWPIE MAYO, BONITO, PICKLED JALAPEÑOS 10

○ NASHVILLE HOT CHICKEN WINGS

DILL CRÈME FRAÎCHE 11



VOLVÉR

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 Chile & Tahini Dressing, Fennel (+\$10)

QUINOA TABBOULEH

Red Lentil Falafel, Mint, Cucumber,
Caraway Aioli

Dessert

COCOA CHOUX

Chocolate Éclair,
Dark Chocolate Cream