

GRAND THEATRE MENU

STARTERS

ORGANIC GREENS

vanilla pickled beets, preserved green walnuts, honey
crumble, apple vinaigrette

OR

CREAMED ARTICHOKE SOUP

spiced wine poached hen's egg, black pepper oil,
chanterelle mousseline

MAINS

PAN ROASTED RAINBOW TROUT

cauliflower risotto, chanterelle mushrooms, smoked ham
broth, parsley jus, parsley crisps

OR

BRAISED PORTO STEAK

white bean, forest mushroom and tomato ragout

OR

CRISP CHICKEN BREAST

poached leg ballontine, creamed corn, roast spaghetti
squash, smoked paprika jus

DESSERT

WALNUT TART

with butter toffee ice cream

or

CHOCOLATE PATE

mint martini sorbet

\$40/ person
(taxes and gratuities not included)