



CONTEMPORARY FRENCH CUISINE

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**Theater-Bistro Menu**  
**Available 6:00pm – 8:00pm**

**Appetizer:**

*Haricots Verts Salad, Heirloom Red Beets, Shaved Radish  
Arugula Cress, Basil Pistou*

Country Duck Terrine, Foie Gras, Pickled Vegetable, Sweet Onion Chutney  
(Additional \$12)

Twice Baked Upside Down Gruyère Cheese Soufflé, Parmesan Fondue  
(Additional \$12)

**Main Course:**

*Boneless Braised Beef Short Ribs with Mushroom, Butternut Squash,  
Pearl Onion, Mashed Potatoes, Sauce Bordelaise*

Local Wild Grouper, Brussels Sprouts, Mushrooms and Cipollini Onions, Sauce Matelote  
(Additional \$21)

Diver Sea Scallops Topped with Braised Beef Short Ribs, Young Fennel,  
Carrot Vichy And Sunburst Squash  
(Additional \$21)

**Dessert:**

*"Fromage Blanc" Panna Cotta, Strawberry Soup and Basil*

Bittersweet Chocolate Souffle With Chocolate Ganache (20 Minutes)  
(Additional \$12)

Baked Apple Tart "Tatin" with Vanilla Bean Ice Cream  
(Additional \$8)

**Cheese Course:**

Truffle Brie de Meaux, Sweet Onion Compote, Candied Nuts & Espelette Jelly  
(Additional \$12)

**\$39.00 per person**

**Excluding Tax and Gratuity**