

**7:00 p.m. – 9:00 p.m.**

**3 Course Menu \$45 Per Person + tax & gratuity**

(includes dinner & performance)

**first**

(choose one)

**New England Clam Chowder**

Celery, Smoked Herb Oil

**Hot Potato Salad**

Confit Potatoes, Bacon Lardons, Brussels Sprouts, Butter Braised Radish,  
Pickled Onion, Pea Shoots, Goat Cheese Vinaigrette

**Bruschetta**

Grilled Bread, Cana De Oveja, Candied Beets, Radish, Pistachio, Pea Shoots

**second**

(choose one)

**Black Garlic Fettuccine**

Cauliflower, Greens, Pork cheek, Pea Shoot, Maple Syrup

**Maple Glazed Butternut Tart**

Fresh Cheese, Maple Soubise, Sherry Gastrique, Black Pepper Walnuts, Mustard Greens, Beets

**Curried Lamb Fritter**

Sushi Rice, Kimchi, Soy Caramel Aioli

**Skuna Bay Salmon**

Shoyu Glaze Salmon, Shrimp, Porcini Nage, Baby Bok Choy, Smoked Parsnip Puree, Taro Root

**final**

(choose one)

**Pineapple Cake**

Coconut Cream, Macadamia Crumble, Puffed Rice

**Chocolate Bouchon**

Phyllo, Walnut, Honey Ice cream, Spiced Cocoa