

# THEATER PRIX FIXE MENU \$35 PER PERSON

#### FIRST COURSE

CHOICE OF ONE:

**Ensalada Verde** Seasonal Lettuce, Roasted Walnuts, Herbs, Radish, Parmigiano, 50yr Sherry Vinaigrette

> **Sopa de Bife en Caldo** Oxtail Soup, Carrots, Potato, Corn, Beans, Parsnip, Mint, Parsley

### **MAIN COURSE**

CHOICE OF ONE:

**Housemade Bucatini Pasta** Sugar Snap Peas, Zucchini, Brussel Sprouts, Parmigiano Cream Sauce I

**Prime Flank Steak** Charred Fennel, Roasted Leeks, Housemade Spicy Tamarindo Steak Sauce

**Crispy Chicken** Butternut Squash Purée, Hedgehog Mushrooms, Malbec Veal Reduction Sauce

### SWEET

CHOICE OF ONE: Ambrosia Chocolate Flan Fresh Berries, Shaved Dark Chocolate

## Housemade Sorbet

Trio of Chef's Choice

Menus are seasonal and subject to change. Theater ticket for the evening of your dinner must be presented to receive this menu. Monday-Friday ONLY.

Tony Foreman & Cindy Wolf - Restaurateurs | Mario Cano-Catalan - Executive Chef