



# Plated and Courses

Winter 2024-2025



## OPENING ACT

(CHOOSE 1)

Tuna Crudo  
Radish, Cucumber, Citrus  
Soy Vinaigrette

Seared Scallop  
Blood Orange, Sunchoke Puree  
Miso Butter

Squash Blossom Tempura  
Ricotta, Romesco Sauce  
Roasted Vine Tomatoes

Lamb Chop  
Mint Chimichurri  
Pistachio

Arancini  
Prosciutto, Pesto  
Pecorino Cheese

## SUPPORT CREW

(CHOOSE 1)

Charred Persimmon  
Burrata, Cucumber  
"Hot" Honey Vinaigrette

Strawberry and Beet Salad  
Whipped Goat Cheese, Arugula  
Mint Dressing

Farmers Market Salad  
Citrus Vinaigrette

Kale and Pear Salad  
Shaved Parmesan  
Lemon Tahini Dressing

Spinach and Apple Salad  
Pomegranate, Candied Pecans  
Poppy Seed Dressing

## HEADLINER

(CHOOSE 1)

Seared Ribeye  
Carrot, Wild Mushroom  
Potato and Parsnip Puree  
Romesco Sauce

Roasted Chicken  
Risotto, Broccolini  
Black Garlic  
Lemon Wine Sauce

Poached Halibut  
Thai Coconut Broth  
Romanesco Cauliflower, Purple Potato  
Fruit Salsa

Lobster Pappardelle  
Corn, Cherry Tomato  
Saffron Butter Sauce

King Oyster Mushroom  
Wilted Spinach, Carrot Puree, Miso Butter

## AFTER SHOW

(CHOOSE 1)

Strawberries and Cream  
Citrus Ricotta, Biscoff Crumble  
Mint Syrup

Decadent Chocolate Brownies  
Poached Blackberries  
Sorbet

Lavender Creme Brulee  
Berries and Mint

Butterscotch Pots de Creme  
Salted Caramel, Candied Pecans

\*Menus are subject to change\*

\*Additional courses and Upgrades are available upon request\*