

# Plated and Courses *Spring 2025*

## OPENING ACT

(CHOOSE 1)

Tuna Crudo, Citrus  
Cucumber, Chili,  
Orange Vinaigrette

Crispy Artichokes, Heirloom Tomato  
Burrata Cheese, Basil,  
Shishito Pepper Pesto

Asparagus, Quail Egg  
Crispy Prosciutto  
Lemon Cream

Seared Scallop, Chimichurri  
Tempura Asparagus,  
Charred Lemon

Tempura Squash Blossom Meyer  
Lemon Ricotta, Roasted Tomato  
Romesco Sauce

## SUPPORT CREW

(CHOOSE 1)

Asparagus, Pancetta  
Spring Peas, Green Onion  
Spring Greens, Burrata  
White Balsamic Glaze

Strawberry and Beet Salad  
Whipped Goat Cheese, Arugula  
Mint Dressing

Farmers Market Salad  
Citrus Vinaigrette

Soba Noodle, Edamame  
Bean Sprout, Micro Green, Radish  
Peanut Soy Dressing

Lump Crab Cake, Corn Salsa  
Cabbage Slaw, Mango Vinaigrette

## HEADLINER

(CHOOSE 1)

Seared Ribeye, Crispy Potato  
Broccolini, Romesco Sauce  
Hazelnut Dust

Roasted Lamb Chops, Lemon  
Couscous, Spiced Carrots  
Harissa Yogurt

Roasted Chicken  
Wild Mushroom Risotto  
Shaved Brussel Sprout  
White Wine Garlic Sauce

Seared Tuna  
Pineapple Sushi Rice  
Smashed Cucumber  
Blistered Tomato

Pan Fried Whitefish  
Wilted Chard, Wild Rice  
Lemon Caper Sauce

Roasted Harissa Cauliflower  
Maple Glazed Sweet Potato  
Spinach, Dried Apricot, Toasted Almonds  
Cashew Yogurt Sauce

Fresh Pappardelle Pasta  
Corn, Cherry Tomato, Spring Vegetables  
Saffron Butter

## AFTER SHOW

(CHOOSE 1)

Moist Chocolate Cake  
Salted Caramel Drizzle  
Fresh Vanilla Ice Cream

Lavender Scented Creme Brulee  
Caramelized Pineapple, Basil

Strawberry Parfaits  
Citrus Scented Ricotta Cream  
Biscoff Crumble, Mint Syrup

Butterscotch Pots de Creme  
Salted Caramel  
Candied Pecans

\*Menus are subject to change\*

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