
THEATER PRIX FIXE

Three Courses, 49 Wine Pairing, 25

Available Pre & Post Theater

APPETIZERS

Heirloom Shelling Bean Soup Spring Onion, Haricot Vert, Bergamot
Arnaldo Caprai, "Grecante," Grechetto, Colli Martani, Umbria 2010

The Lambs Club Salad Bitter & Soft Greens, Endive, Apple, Tarragon Vinaigrette
Albert Seltz, Pinot Blanc Réserve, Alsace 2009

Four Oysters or Classic Shrimp Cocktail Mignonette, Cocktail Sauce
Granbazán, "Etiqueta Ámbar," Albariño, Rias Baixas 2010

MAIN COURSES

Chicken Fricassée Roasted with Serrano Ham, Artichokes, White Gazpacho Jus
Bodegas Godelia, "Viernes," Mencía, Bierzo 2010

Nova Scotia Halibut Spring Beans, Chorizo, Littleneck Clam Emulsion
Benjamin Leroux, Auxey-Duresses, Burgundy 2008

Creekstone Prime Aged Delmonico Braised Shallots (\$18 Supplement)
Cune, Viña Real "Oro," Rioja Reserva 2005

DESSERT

Double Chocolate Crème Brulée Banana Milkshake
Ramos Pinto, Vintage Porto 2000

Lemon Pound Cake Blueberries, Crème Fraîche, Crème de Cassis Sorbet
Domaine de Fenouillet, Muscat de Beaumes de Venise, Rhône 2010

Coffee Semifreddo White Espresso Ice Cream
Graham's, 10 Year Tawny Porto

SIDES TO SHARE 9

Chilled Pole Beans Roasted Baby Turnips French Fries

Potatoes Boulangère Broccoli Rabe