

# PRE-THEATHER MENU

89 per person

## PREVIEW

### CAVIAR TWINKEE\*

red onion, egg, chive, yuzu crème fraîche  
additional | 55

## ACT 1

choice of

### THE WEDGE

neuske's bacon, red onion, tomato  
blue cheese, buttermilk-ranch dressing

### ROASTED BEETS

crispy quinoa, pistachio  
fennel pollen, whipped burrata

### PETITE ROMAINE CAESAR

garlic streusel, vache rosse parmesan  
creamy caper dressing

### BACON-WRAPPED SCALLOPS

cherry, marcona almonds  
madeira emulsion | add 14

### MICHAEL MINA'S TUNA TARTARE

quail egg, pine nuts, apple pear, garlic  
habanero-sesame oil | add 12

## INTERMISSION

### SPRING PEA AGNOLOTTI

glazed peas, morel mushrooms, preserved  
lemon, parmesan espuma, mint  
optional course | add 19 per person

## ACT 2

choice of

### 8 oz FILET or 14 oz NY STRIP STEAK\*

red wine shallot butter

### BRAISED WAGYU SHORT RIB

whipped celery root, shallot jam

### DUNGENESS CRAB SPAGHETTI

blistered cherry tomato sauce

### 16 oz BONELESS WAGYU RIBEYE\*

sakura ranch, usa | add 49

### 8 oz ORA KING SALMON\*

lemon herb-citronette

### DOVER SOLE

kaluga caviar butter sauce | add 39

## SUPPORTING SIDE ROLES

for the table

TRIO OF WHIPPED POTATOES | CRISPY BRUSSELS SPROUTS