



Show & Dine Menu

*Two Courses—\$40
For An Appetizer & Main Course*

*Menu Includes One of the Following
La Minga Sauvignon Blanc 2015, Central Chile*

McGuigan Shiraz 2014, NSW, Australia

or

Strawberry-Kiwi Iced Tea

Wild Mushroom Soup
Celery, Olive Oil Croutons



Cavatelli “Arrabbiata”
Eggplant, House-Made Ricotta

Slow-Cooked Scottish Salmon
Puy Lentils “Lyonnaise”, Oyster Mushrooms, Saffron
Cauliflower Velouté

Daniel Boulud’s Signature Croque Madame
Warm Parisian Ham, Gruyère, Béchamel
Fried Farm Egg

Join Us For Dessert After The Show For Only \$10

Molten Chocolate Cake
Sea Salt Caramel, “Hot Chocolate” Ice Cream

Assorted Ice Cream & Sorbet