
AVANTE THÉÂTRE
PRIX FIXE

PREMIER PLAT

Yellowfin tuna, cucumber, avocado, black olive, shortbread crumble*
Lamb carpaccio, cured egg yolk, castelvetro olive, rice crisps*
Market greens, seasonal vegetables, red wine vinaigrette
Winter squash soup, pink lady apple, chestnuts, vadouvan crème
Pork belly, gigante beans, salsify, blackberry jus
Charcuterie selection, house accompagnements

PLATS PRINCIPAUX

Ricotta agnolotti, black trumpet, crispy kale, pickled walnut
Oxtail tortellini, sunchoke, pepperoncini, cashew, pecorino foam
Sea bass, kale, cauliflower 'couscous', golden raisins, salsa verde
Monkfish, fregola sarda, pine nut, capers, mushroom veal jus
Hampshire pork cheeks, polenta, mustard greens, quince mostarda
Duck breast, charred field carrots, fennel, blood orange reduction

DESSERT

Caramel apple panna cotta, gingersnap, almond brittle ice cream
Meyer lemon bombe, limoncello pearls, persimmon sorbet
Chocolate kahlua custard, smoked brownies, marshmallow ice cream
Cranberry caramel tart, sugar plum, hazelnut chocolate ice cream
Almond mousse, lemon thyme shortbread, port mirabelle ice cream
Selection of sorbet and ice cream

\$49

ACCOMPAGNEMENTS

Baby Brussels sprouts, chickpeas, pimento, aged balsamic \$9
French fries, espelette, aioli \$8
Mushrooms, trumpet royales, hen of the woods \$11
Potato purée, olive oil \$9
Gratin dauphinois \$10

EXECUTIVE CHEF: JOSUE LOUIS

*Denotes raw or undercooked food. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.