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AVANTE THÉÂTRE  
PRIX FIXE

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PREMIER PLAT

Yellowfin tuna, black olive tapenade, potato crisp, cured egg yolk\*  
Venison tartare, eggplant, caraway crouton, pine nut emulsion\*  
Spinach and endive, seasonal vegetables, maple vinaigrette  
Winter squash soup, chestnut, toasted coconut, spiced crème  
Spanish octopus, sunchoke, golden delicious, smoked almonds  
Charcuterie selection, house accompagnements

PLATS PRINCIPAUX

Sweet potato gnocchi, black trumpet, ricotta salata, cashews  
Cocoa cavatelli, wild boar ragoût, spigarello, fourme d'ambert  
Faroe Island salmon, clams, celery root, kale, chorizo  
Sea bass, broccolini, artichoke, delicata, sauce grenobloise  
Hampshire pork shank, savoy cabbage, coco beans, quince  
Duck breast, romanesco, blood orange, cardamom jus

DESSERT

Pumpkin spice cake, pomegranate gelée, thyme ice cream  
Vanilla caramel, lapsang sabayon, green apple sorbet  
Chocolate ganache, cassis cremeux, lavender ice cream  
Blackberry clafoutis, walnut ice cream  
Pistachio mousse, dacquoise, basil oil, grape sorbet  
Selection of sorbet and ice cream

\$49

ACCOMPAGNEMENTS

Baby brussels, pork belly, currants 9  
Roasted root vegetables, aged balsamic 10  
Polenta cake, goat cheese brûlée 10  
Mushrooms, thyme, rosemary, persillade 12  
French fries, espelette 8  
Cauliflower gratin, crispy leeks 11

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.