
AVANTE THÉÂTRE
PRIX FIXE

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

Coriander cake, ginger cremeux, pecan, pear ice cream
Chambord Mille-feuille, olive oil chiffon, mandarin sorbet
Chocolate mousse, cranberry, maple kataifi, sunchoke 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.