



Show & Dine Menu

Two Courses

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