

## SHUBERT THEATER DINNER MENU \$45

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Three Course Dinner with one house wine or beer

Choose one from each course

### APPS

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Green salad | herb vinaigrette

Seared Halloumi cheese | pan roasted squash | pumpkin seed pesto

Seared scallops | cauliflower variations | curry oil

Local squid a la plancha | salsa verde | squid ink

Foie gras | strawberry | rhubarb | granola | sourdough

### MAINS

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Heirloom tomato | Calabrian chili | capers | basil | angel hair

George Bank Cod | leeks | preserved yuzu emulsion | bacon

Oxtail | peas | radiatori

Octopus | cherry tomatoes | chili | campanelle

Lamb shoulder ragu | rosemary | gemelli |

Pork chop | sage butter | roasted peppers

Arctic Char | spaghetti squash | pickled shitake

### SIDES

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BBQ carrots

Wilted kale

Shishitos

Fries

Brocoli Rabe

### DESSERT

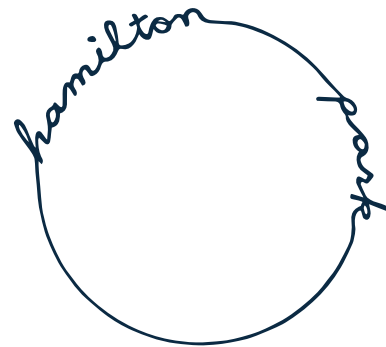
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Paris-Brest | hazelnut | vanilla ice cream

Lemon tart | whipped cream

PB&J Opera cake | peanut brittle | raspberry

Middlebury Farms Blue Cheese | honeycomb | quince | crackers



Valet Parking available at The Blake Hotel \$12