SHUBERT THEATER DINNER MENU $45

Three Course Dinner with one house wine or beer
Choose one from each course

APPS

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

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

BBQ carrots
Wilted kale
Shishitos
Fries
Brocoli Rabe

DESSERT

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