

DINNER



MENU

THEATER MENU

\$40 PLUS TAX PER PERSON

STARTER

choice of

FRESH BURRATA HEIRLOOM TOMATO SALAD*

balsamic glaze, basil pesto

CUCUMBER AND COCONUT GAZPACHO

crab, avocado, cilantro

XIX SALAD

boston lettuce, pickled red onion, Green Meadow Farm country bacon, radish, cornbread croutons, green goddess dressing

MAIN

choice of

BRAISED BEEF SHORT RIBS

wild mushrooms, roasted root vegetables, braised jus

ROHAN DUCK BREAST

cranberry citrus puree, bok choy, roasted water chestnut, duck jus

VERLASSO SALMON

string beans, pee-wee potatoes, onion, olive tapenade, basil tomato oil

**vegetarian option available*

DESSERT

\$8

THE BELLEVUE APPLE DUMPLING

pecans, brown sugar, caramel

KEY LIME PANNA COTTA

blackberry coulis, graham cracker shortbread, sour cream

PEACHES AND CREAM CHEESECAKE **-GF, CONTAINS NUTS**

almond sponge cake, ricotta, peach leather

TROPICAL CHOCOLATE MOUSSE BOMBE

mango filling, brown butter blondie, toasted coconut

LEMON POPPY OLIVE OIL CAKE

macerated strawberries, lemon curd, chantilly cream

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.
A 20% GRATUITY IS ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE