Premiere Stages Performance Menu
$47 Per Person

**Beginnings**

**Kale Salad**
Roasted Red Onion, Turnip, Pine Nuts, White Balsamic Vinaigrette

**Cauliflower Bisque**
Roasted Red Pepper, Sautéed Shrimp, Chives

**Crab Spring Rolls**
Garden Kimchi, Aromatic Sauce

**Handmade Cavatelli**
Braised Short Rib, Confit Cipollini Onion, Mushroom, Horseradish

**Signature Smoked Swordfish**
Fennel, Pea Tendrils, Extra Virgin Olive Oil

**Main Course**

**Fennel Pepper Crusted Tuna**
Smoked Eggplant Puree, Basil, Tomato Confit

**Norwegian Halibut**
Langostine A La Plancha, Turnip, Citrus, Brown Butter

**Hidden Fjord Salmon**
Pine Nut Puree, Harissa Escabeche

**Chickpea Falafel**
Sherry Eggplant Caviar, Pickled Vegetables

**Roasted Organic Chicken**
Sweet Pea Risotto, Ramps, Tomato Raisins

**Grilled Black Angus Hanger Steak**
Pistachio Serrano ChimiChurri, Crispy Yucca

**Dessert**

**Chocolate Hazelnut Pot de Crème**
Shaved Dark Chocolate, Whipped Cream, Short Bread

**Cornmeal Crusted Berry Tart**
Whipped Crème Fraiche, Garden Mint

Assortment of our Seasonal Gelato or Sorbet