



Salad

Romaine hearts, wild boar salami, ricotta salata pecorino, with a smoked trout Caesar dressing

Appetizer

Marinated grilled quail, corn cake and tomato bacon jam

Entrée options

Elk osso buco with citrus gremolata and crispy capers

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Rice flour ravioli filled with kale and mushroom, house prepared tomato sauce and Swiss chard

Dessert

Rhubarb strawberry cobbler with buttermilk whipped cream

If you are dining with us this evening, we recommend arriving when doors open. Dinner will conclude a half hour prior to the show time.