

# Summer Theater Menu

## Mixed Green Salad

Maple Brook Farm Feta, Sugar Snap Peas, Shaved Cucumber, Radish  
Rhubarb Vinaigrette

## Farmer's Market

Raw, Pickled & Grilled Daily Vegetables, Israeli Hummus

## Soup of the Day



## Switchback Ale Braised Short Ribs

Grafton Smoked Cheddar Mashed Potatoes, Sautéed Oyster Mushrooms & Shaved Asparagus  
Horseradish Jus

## Roasted Crab Stuffed Trout

Almond-Red Pepper Romesco Sauce, Garlic Haricot Vert, Crisp Chickpeas  
Grilled Lemon

## Seasonal Vegetarian Risotto

Chef's Inspiration



## Flourless Chocolate Cake

Macerated Summer Cherries, Vanilla Crème Fraiche  
Almond-Chocolate Crisp Brandy Caramel Sauce

## House Made Sorbet

Monday – Saturday | 5:30 – 6:00pm

\$45 per person

(tax & gratuity additional)

(menu subject to change)



*Executive Chef Sigal Rocklin*

*Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness*

*20% gratuity will be added to parties of 6 or more*