-UNION-

THEATER MENU | \$71

PLEASE SELECT ONE ITEM FROM EACH COURSE

FIRST COURSE

Local Farm Greens apple, pecan, quinoa, fried shallot, grana padano red onion vinaigrette *veg*

Heritage Squash Bisque pecan, crème fraiche, olive oil

Rosemary Focaccia garlic-herb olive oil

SECOND COURSE

Steelhead Trout* beetroot, horseradish, mustard greens, lentils butternut squash *gf,df*

Regional White Fish* king trumpet, fregola, guanciale, kelp, grana padano

Mushroom Campanelle oyster mushroom, tomato, basil, grana padano

Tenderloin*
potato, carrot, béarnaise

THIRD COURSE

Flourless Chocolate Torte chantilly, cranberry, cocoa nib gf

Limoncello Mascarpone blueberry coulis



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

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THEATER MENU | \$71

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apple, pecan, quinoa, fried shallot, grana padano
red onion vinaigrette *veg*

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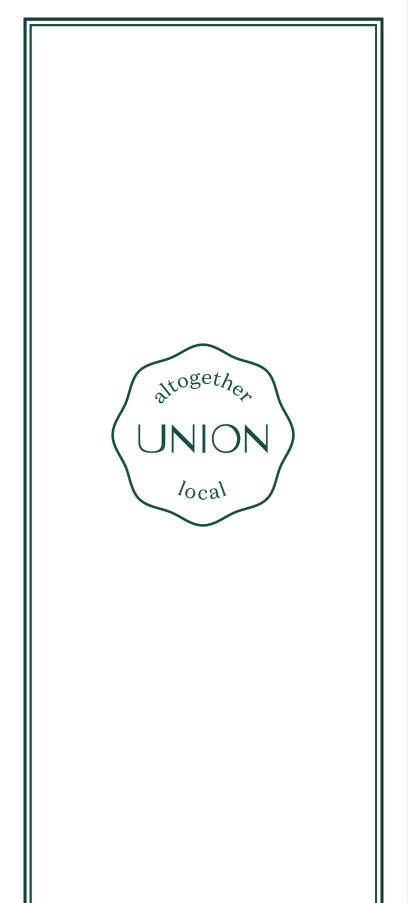
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Executive Chef: Christian Bassett General Manager: Lyndon Ambrefe Executive Chef: Christian Bassett General Manager: Lyndon Ambrefe