



Pre-Theater Prix Fixe Menu

Served between 5 -7pm

Soup or Salad Course

Butternut Squash Soup

Pumpkin Seed Pesto, Crème Fraîche, Fried Sage

Bibb

Bibb Lettuce, Gorgonzola Crumbles, Cherry Tomatoes,
Lemon Buttermilk Vinaigrette

Kale

Baby Kale, Sliced Grapes, Feta Cheese Crumbles,
Toasted Pepitas, Roasted Shallot Vinaigrette

Main Course

Texas Redfish a la Plancha

Celery Root Purée, Brown Butter, Sautéed Rapini and Apples

Beef Tenderloin Filet {Add \$5}

Grilled 6oz Beef Tenderloin Filet, Garlic Demi-Glace, Gorgonzola Butter, Roasted Root Veggie Garnish

Rigatoni & Sautéed Texas Gulf Shrimp

Classic Red Wine Tomato Sauce with Anchovy, Capers & Garlic, Pecorino Romano, Fresh Basil

Pork Tenderloin

Grilled Pork Tenderloin, Almond Butter, Grape Dijon, Almonds, Grapes & Saltanas

Dessert

Virginia's Pistachio Cake

Pistachios, Caramel, Shaved Chocolate

Crème Catalana

Spanish version of the Classic Crème Brûlée

\$40 per Guest
(plus Tax and Server Gratuity)

Featured Wines

Additional Cost By- the- Glass or Bottle

Piper Heidsieck, Brut NV, Reims, France \$15 | \$68

Chardonnay, Becker Vineyards 2015 Reserve,
Fredericksburg/Stonewall, TX \$12 | \$58

Vermentino di Sardegna 2015 [DOC], Sardinia, Italy
\$10 | \$48

Merlot, Trefethen Family Estate Vineyards 2014,
Oak Knoll District, Napa Valley, CA \$12 | \$58

Chianti Classico Riserva, Tenuta Ormanni "Borro del
Diabolo" 2015, [DOCG] Tuscany, Italy \$12 | \$58

Zinfandel, Turley Juvenile 2016, Various Turley Vineyards, CA \$15 | \$58

Thanks for dining with us Before the Show. Let's make this a tradition!