

THEATER



This three-course Theater Menu is available on show nights only.
Select one from each "Act". No substitutions, please.

\$39.⁹⁵ PER PERSON

OPENING ACT

NEW ENGLAND CLAM CHOWDER

TUSCAN WHITE BEAN SOUP

shaved parmesan-reggiano, crispy pancetta, escarole

CAESAR SALAD

white anchovy, focaccia croutons

HOUSE SALAD

young greens, locally-grown tomatoes, carrots, aceto balsamic vinaigrette

WINTER GREEN SALAD

honey-crisp apples, candied walnuts, cranberries,
Great Hill crumbled blue cheese, maple vinaigrette

SECOND ACT

CLASSIC VEAL BOLOGNESE

pancetta, mezzi rigatoni, parmesan-reggiano, basil

BAKED CODFISH*

vanilla butternut squash sauce, braised red cabbage, Brussels sprouts, pancetta risotto

ROASTED STATLER CHICKEN BREAST*

mashed sweet potatoes, winter root vegetables, maple-apple cider glaze

8oz TERES MAJOR*

grilled shoulder-tender steak, herbed frites, red wine shallot-demi

QUINOA & MUSHROOM WINTER SQUASH

crimini mushroom and quinoa stuffed squash with cauliflower-parsnip puree and kale

FINALE

CHOCOLATE ASPIRATION*

chocolate mousse torte infused with Bailey's & Kahlua,
crispy hazelnut base

SPICED PUMPKIN CHEESECAKE*

apple rum-raisin chutney, hazelnut brittle

APPLE CRISP CRÈME BRÛLÉE

toasted streusel topping

FROZEN GRAND MARNIER SOUFFLÉ

with blood orange and pear compote, chocolate tuile

EXECUTIVE CHEF, JÖRI RIEBEN



ASPIRE

Seasonal Kitchen



*Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food-borne related illness.
Please inform server of any allergies.