

THEATER MENU

5:00PM – 8:00PM

APPETIZER

BURRATA WITH JAMÓN

Balsamic caviar and pickled melon

CAESAR SALAD

Gem romaine, baby kale, avocado, heirloom cherry tomatoes, Parmesan dressing

HUDSON VALLEY CAMEMBERT

Fresh baby spinach, local honey, Marcona almonds, cranberries tossed in strawberry vinaigrette

ENTRÉE

FILET MIGNON (ADD 5)

6oz grass-fed petit filet, slab bacon and asparagus risotto and market vegetables

WILD SALMON

Celery root purée, braised leeks, caper berries and sauce vierge

DUCK BREAST

Red organic rice, baby spinach, baby carrots and sauce a l'orange

VEGETABLE LASAGNA

Homemade lasagna, fresh ricotta cheese, plum tomatoes and pesto

DESSERT

TAHITIAN VANILLA CRÈME BRÛLÉE

Fresh berries and mint

CHEESECAKE

New York cheesecake with raspberry sauce

Gaby
BRASSERIE FRANÇAISE

EXECUTIVE CHEF – ROBERT HOHMANN