

The Pembroke Room
Pre-Theater Dinner Menu
Nightly from 500pm to 700pm

Choice of Appetizers

Seasonal Pumpkin Soup
cinnamon crostini

Organic Mizuna Salad
with duck confit and pears in Dijon vinaigrette

Artisan Smoked Salmon
onions, capers and toast points

Choice of Entrées

Chilean Sea Bass
salsify purée

Petit Filet Mignon
potatoes au gratin and Swiss chard

Organic Grilled Chicken Breast
whipped sweet potatoes and sautéed haricot verts

Choice of Desserts

Classic Tiramisu
espresso soaked lady fingers with mascarpone cream

New York Style White Chocolate Cheese Cake
blackberry coulis

Selection of Gelato and Sorbet
please request the server for our selection of flavors

Forty-Five Dollars per Person