



THE MAESTRO'S PERFORMANCE

\$58.50

Entrée pricing includes four acts: antipasto table, soups, entrée and choice of dessert.

ANTIPASTO

Enjoy a feast of more than 30 items including gourmet salads, artisan cheeses, rustic breads, crackers, cured meats and more.

SOUPS

Southern Corn Chowder ^{V GF} | **House Seafood Bisque** ^{GF}

ENTRÉES

New York Porchetta

- Oregano and garlic-rubbed New York strip loin, rolled and roasted porchetta-style. Accompanied by baby carrots in a zesty chili-lime glaze, and creamy purple polenta. Finished with a crunchy parsley breadcrumb topping.
- [can be made gluten-free by removing breadcrumb topping]

Suggested wine:

Angove GSM \$17/\$68

Chicken Involtini ^{GF}

- Pan seared chicken breast filled with Taleggio cheese, spinach and sun-dried tomatoes. Nestled on a bed of sautéed wild mushrooms and a velvety corn fondue.

Suggested wine:

Chateau Vrai Bordeaux Blanc \$16/\$65

Summertime Grilled Swordfish

- Tender Atlantic swordfish complemented with a medley of tangy pickled vegetables. Served alongside creamy corn and Parmesan cheese risotto.
- [can be made gluten-free by substituting risotto]

Suggested wine:

Santa Margherita Pinot Grigio \$18/\$72

Bourbon-Peach BBQ Ribs

- Slow cooked, fall-off-the bone pork ribs bathed in house-made bourbon and peach BBQ sauce. Accented with a crispy corn fritter waffle and jicama, apple, sweet pepper slaw.
- [can be made gluten-free by substituting waffle]

Suggested wine:

Clos De Los Malbec \$15/\$60

Daily Featured Dish

- A culinary creation with the freshest seasonal ingredients. Each dish is thoughtfully prepared to offer something new and exciting. Your server will give more detail on today's exclusive dish, and suggested wine pairing.
- (an additional charge may be added)**

DESSERT

End your culinary experience by choosing a decadent dessert.
Order an after-dinner drink to pair with your dessert or take into the show.

Please ask your server about our options for children under 12 years old.

20% gratuity will be added to parties of six or more. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of a foodborne illness.

