

PRE - THEATRE

THE MENU \$55

Orders must be placed by 6pm

STARTER

choice of ...

SALMON RILLETTE /

brioche toast, butter pickles, kale salad,
mustard dressing

OR

CARROT VELOUTE /

curry oil, carrot caviar

MAIN

choice of ...

TRUFFLE CROQUE /

gruyere - truffle bechamel, french ham, green salad

OR

RAINBOW TROUT /

meuniere, chard, almond butter sauce

OR

ROTISSERIE CHICKEN /

1/4 la belle patrimoine organic chicken,
chimichurri, belgian frites

DESSERT

GELATO

THE WHOLE TABLE MUST PARTICIPATE; NO SHARING &
NO SUBSTITUTIONS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

WINES BY THE GLASS

SPARKLING

RAVENTOS I BLANC / rose, catalonia, cava, spain • 18

BILLECART SALMON / 1818, champagne, france • 22

CONCA D'ORO / treviso extra dry, prosecco, italy • 11

WHITE

LAKE CHALICE / sauvignon blanc, 2021, nz • 13

BODEGA LA CANA / albarino, 2020, rias baixas, galicia, spain • 18

WEINGUT INGRID GROISS / grüner veltliner, 2021, weinviertel, austria • 14

DOMAINE DE CHAINTRE / chardonnay, 2020, beaujolais villages • 17

ORNELLA MOLON / pinot grigio, 2020, italy • 11

LIOCO / chardonnay, 2021, sonoma • 15

ROSÉ

LIQUID GEOGRAPHY / mencía, 2020, spain • 11

DOMAINE PELLE / pinot noir, 2020, menetou salon, france • 14

DOMAINE AURELIAN / grenache & cinsault, 2022, france • 16

RED

FAMILIA MAYOL / single vineyard, malbec, 2020, argentina • 12

REQUIEM / cabernet sauvignon, 2019, columbia valley • 15

COEUR DE TERRE / heritage, pinot noir 2019, willamette • 17

CAMILLE DE LABRIE ROUGE / merlot, 2019, france • 15

BORGIO REALE / montepulciano, 2020, italy • 14

BASTIDE DE FAVE SAINT VICTOR / syrah, 20120, france • 14