



N.A. — A.C.
Bar / Grill

DOPO THEATRO MENU

CAVIAR

Imported Fresh Caviar
with Blinis and Creme Fraiche (price per ounce)
Sevruga \$24.00, Osetra \$31.00, Belluga \$45.00

Domestic Combination
Three Blinis Topped with Creme Fraiche and
American Sturgeon, Salmon Roe, Golden Caviar \$12.00

Imported Vodka, glass \$3.25
Brut, Piper Sonoma, flute \$5.75
Brut Imperial, Moet et Chandon, flute \$10.75

PIATTI FREDDI

Six Oysters Served with Mixed Aged Vinegars \$7.50
Terrine of Roasted Red, Yellow and Green Peppers \$7.75
Goose Prosciutto with White and Green Asparagus Terrine \$9.50
Maine Lobster Carpaccio with Baby Leeks \$11.50

Steak Tartare with Garnish \$12.75
Duck, Rabbit and Black Truffle Gallantine
with Wild Mushroom Salad \$8.25
Sautéed Fresh Foie Gras with Glazed Turnips \$15.50
California Salad with Blue Crab Claws
and Avocado Dressing \$8.25
Grappa-Cured Salmon with Dill-Mustard Sauce \$7.50

PASTA

Capellini with Fresh Tomatoes, Basil and Garlic \$7.95
Tortelloni Filled with Fresh New Zealand
Farm-Raised Venison in Wild Mushroom Sauce \$10.50

SANDWICHES

Hamburger Harry's \$7.50
New York Steak Sandwich on Focaccia \$10.50

SECONDI PIATTI

Grilled Salmon with Mustard-Tarragon Sauce \$12.75
Grilled Chicken Breast with Rosemary \$11.50
Medallions of Veal with Lemon Sauce \$14.25

DOLCI

Il Giorno e la Notte Chocolate Bavarian Cream \$5.50
Creme Brulee with Fresh Berries \$5.25
Tiramisú \$4.50
Pastry Barrel with Chocolate Mousse, Fresh Berries
and Creme Anglaise \$5.75
Glazed Apple and Mascarpone Tart
with Warm Caramel Sauce \$5.50
Terrine of Dark Chocolate and Amaretti Cookies \$5.25
Frozen Grand Marnier Souffle \$5.50
Mango Sponge Cake "Rene Verdon" \$5.25

For the comfort of all, please smoke cigars or pipes only in the bar. Thank you.
Direttore di Ristorante — Todd Saunders Chef di Cucina — Patrizio Sacchetto