



# MARCEL'S

BY ROBERT WIEDMAIER

## FIRST COURSE

Baby Arugula Salad, Balsamic Shallots  
Rocca Cheese and Aged Sherry Vinaigrette

~or~

Sweet Pea Soup with Veal Meatballs and Crème Fraiche

~or~

Pan Seared Diver Scallops,  
Butternut Squash Hash, Sage Buerre Blanc

## MAIN COURSE

American Red Snapper, Ratatouille, Balsamic Reduction

~or~

Roasted Durok Pork Chop  
Vegetable Fricasee, Yukon Gold Potato Puree, Bacon Foam, Pork Jus

~or~

Roasted Farmhouse Chicken, Gruyere Potato Cake  
Melange of Vegetable, Tarragon Chicken Jus

## DESSERT

Pineapple Spice Cake, Frozen Macademia Nougat, Gingersnap, Lime Air

~or~

Chocolate Ganache, Chocolate Sorbet, Cocoa Crisp

**Pre Theater Three Course Menu \$65**  
**Served Daily from 5:00 to 6:30pm**