

Thursday-Saturday
Late Bites 9:00 - Close

THE
TAVERN
AT HEATHMAN HOTEL

Dinner
4:00 - 9:00pm

Theater Prix Fixe

\$69 per person

— **First** —

House Chips and Salmon Dip

salt & vinegar chips, smoked salmon & horseradish dip

— **Second** —

Choice of:

Market Green Salad

market vegetables, champagne vinaigrette

Crab Bisque

sherry cream, puffed rice, parsley

— **Mains** —

Choice of:

Mushroom Truffle Risotto

pecorino romano, black truffle, egg yolk jam, smoked onion

Seared Scallops*

tasso ham, mustard greens, sweet potato puree, lemon caper butter

Roasted Chicken “Coq Au vin”

red lentils, cooked wine, figs, gribiche

— **Post-Show Dessert** —

Tell us how the show was while you enjoy your dessert

Hazelnut Bete Noire(GF)

*coffee cardamom en glaise,
whipped mascarpone, candied
hazelnuts*

**Brown Butter
Bread Pudding**

*streusel, poached pear,
maple caramel, browned
butter*

Daily Dessert Special

*ask your server about our
rotating dessert options*

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.