



WELCOME SHN THEATERGOERS!

FIRST COURSE SELECTIONS

DAILY SOUP

CHEF'S FRESHEST DAILY INGREDIENTS

CHILLED ORGANIC BEET SALAD

GOAT CHEESE MOUSSE/APPLES/PISTACHIO PUREE/
PICKED RED ONION/HORSERADISH VINAIGRETTE

CRUSH SALAD

ORGANIC GREENS/SHAVED FENNEL/SHELLING BEANS/ROASTED BEETS/
MARCONA ALMONDS/CROUTONS/REGGIANO

SECOND COURSE SELECTIONS

ARTICHOKES BARIGOULE

POTATO GRATIN/FLAGEOLETS/SUNCHOKES/LEMON OIL

HAND CUT PASTA

PORCINI MUSHROOMS/CHILI FLAKES/BOLOGNESE/PARMESAN

PAN ROASTED CRUSTED WILD HAWAIIAN WALU

RAINBOW CARROTS/ROASTED FINGERLINGS/FRIED SHALLOTS/GLACE DE VEAU

ALL NATURAL FREE RANGE COQ AU VIN

ROASTED ROOT VEGETABLES/PARSNIP PUREE/BUTTON MUSHROOMS/
SMOKED BACON/NATURAL JUS

THIRD COURSE SELECTIONS

SPICED GINGER CAKE

PUMPKIN GELATO/CINNAMON CARAMEL

MACADAMIA NUT & CHOCOLATE CHIP CRÈME BRULEE

SEASONAL SORBET

WINE PAIRING

7 GLASS/28 BOTTLE

2007 GLINDA'S WICKED ZIN, SONOMA COUNTY

MADE EXCLUSIVELY FOR THE WICKED PRODUCTION IN SF BY WINDSOR VINEYARDS, IT IS A WICKEDLY GOOD ZINFANDEL WITH LOADS OF RED FRUIT, A HINT OF SPICE AND A TOUCH OF OAK.

FIRST CRUSH USES FRESH, SEASONAL AND LOCALLY SUSTAINABLE PRODUCT. THEREFORE, SOME MENU ITEMS MAY CHANGE DUE TO SEASONALITY BUT WE WILL OFFER ITEMS CREATED IN THE SAME MANNER AS THAT LISTED. WE LOOK FORWARD TO YOUR VISIT!