



WELCOME SHN THEATERGOERS!

FIRST COURSE SELECTIONS

LOBSTER BISQUE

FENNEL/TARRAGON

HEIRLOOM TOMATOES

WATERMELON/RICOTTA/MACHE/
CRACKED BLACK PEPPER VINAIGRETTE

SEASONAL GARDEN VEGETABLES

CRUSHED CANDIED NUTS/FINES HERBES VINAIGRETTE

POACHED DELTA ASPARAGUS

APPLEWOOD SMOKED BACON/BRIOCHE CROUTONS/FRISEE/HOLLANDAISE

SECOND COURSE SELECTIONS

BASIL PESTO RISOTTO

(CAN BE VEGETARIAN)

SUMMER SQUASH/SQUASH BLOSSOM/ROCK SHRIMP/
PRESERVED LEMON/MASCARPONE

PISTACHIO CRUSTED WILD ALASKAN HALIBUT

RAINBOW CARROTS/SUGAR SNAP PEAS/ BABY SUNBURST SQUASH/
FRIED SHALLOTS/GLACE DE VEAU

ROASTED ALL NATURAL FREE RANGE YOUNG CHICKEN

COUNTRY STUFFING/BACON/ASPARAGUS/TRUFFLE PUREE/GIBLET JUS

CRUSH "AMERICAN KOBE" BURGER

CHEDDAR/SHREDDED ROMAINE/SHAVED RED ONION/
HEIRLOOM TOMATOES/HOUSE MADE PICKLES/ROASTED GARLIC MAYONNAISE/
JALAPENO KETCHUP/HOUSE FRIES

THIRD COURSE SELECTIONS

ORANGE CRÈME BRULEE

CANDY ORANGE CHIP

BREAD PUDDING

SEASONAL SORBET

FIRST CRUSH USES FRESH, 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!