# pre-theater dinner \$60

60 minute experience

#### available from 5 pm - 7:30 pm

select one from each course, kindly place your order in full

## for the table +\$12

#### house made focaccia and country breads

local butter, tomato-basil, ricotta and hot honey dips

#### starters

#### shrimp cocktail

horseradish cocktail sauce, lemon

#### caesar

baby gem lettuce, parmesan, house croutons

#### greens

mixed lettuce, herbs, sherry vinaigrette

#### tuna tartare

capers, cucumber, pepper, potato crisps

#### burrata

caponata, sliced coppa, sweet roasted pepper, aged balsamic

# mains

#### gnocchi

spicy vodka sauce, parmigiano, burrata

#### sautéed branzino

green olive tapenade, charred trevisano, roasted pepper

### pan roasted amish chicken

panzanella salad with arugula, pine nuts and dried currants

#### steak au poivre

butter basted 7oz bavette, peppercorn sauce

## desserts

#### lemon tart

toasted meringue, fresh berries

#### dark chocolate mousse

caramel and sweet cream

## seasonal gelato or sorbet

## sides +\$12

## french fries

regular / truffle / sweet potato

mac n cheese

sauteed spinach

tuscan white beans

## @rosevalekitchen

20% service charge included for parties of 4 or more, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, kindly let your server know of any food allergies or intolerances in your party