

AN EVENING AT THE OPERA

ACT I: THE OVERTURE

HEIRLOOM TOMATO & BASIL CONSOMMÉ (VEGAN)

A crystal-clear, intensely flavored tomato broth poured tableside over a delicate bouquet of micro-basil, compressed heirloom tomato jewels, extra virgin olive oil pearls, and a crispy garlic crostini.

ACT II: THE ARIA

SMOKED DUCK BREAST WITH CHERRY-PORT REDUCTION

Perfectly scored and gently smoked duck breast, served alongside a velvety parsnip purée, roasted baby carrots, and a rich, glossy cherry-and-port reduction.

KING OYSTER MUSHROOM "SCALLOPS" WITH TRUFFLE PARSNIP PURÉE (VEGAN)

Pan-seared King Oyster mushroom medallions served over a velvety vegan parsnip purée, accompanied by charred asparagus spears, a drizzle of white truffle oil, and a delicate herb oil.

ACT III: THE GRAND FINALE

DARK CHOCOLATE & RASPBERRY GANACHE TART (VEGAN)

A decadent, rich dark chocolate ganache in a cocoa-almond crust, served with a vibrant raspberry coulis and fresh seasonal berries.