

701WEST

Pre-Theater Menu

4:30PM - 6:30PM

Tuesday - Saturday

Beet Salad, Blackberry, Rose Petal Jam

Octopus Carpaccio, Jalapeño, Tomatillos

Tagliatelle, Escarole, Parmesan

Sweet Potato Baked in Seaweed Bread, Mustard Butter, Black Truffles

Fluke, Cauliflower Risotto, Citrus Brown Butter

Long Island Duck Breast, Herbes de Provence, Figs, Pine Nuts

Prime Filet Mignon, Stuffed Cabbage, Rosemary Lardo\*

Sticky Toffee Pudding, Pineapple Sorbet, Honeycomb Tuile

Buckwheat Puff Pastry, Vanilla-Parsnip Cream, Salted Caramel

Two Courses 62

Chefs John Fraser, Rob Lawson & Sebastien Rouxel    Sommeliers Amy Racine, Sean Hughes, Emma Cadd, Joshua Strom, Karen Li & Paul Guerzon

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*