

—UNION—

THEATER MENU | \$71

PLEASE SELECT ONE ITEM FROM
EACH COURSE

FIRST COURSE

Local Farm Greens

apple, pecan, quinoa, fried shallot, grana padano
red onion vinaigrette veg

Heritage Squash Bisque

pecan, crème fraiche, olive oil

Rosemary Focaccia

garlic-herb olive oil

SECOND COURSE

Steelhead Trout*

beetroot, horseradish, mustard greens, lentils
butternut squash *gf,df*

Regional White Fish*

king trumpet, fregola, guanciale, kelp, grana padano

Mushroom Campanelle

oyster mushroom, tomato, basil, grana padano

Tenderloin*

potato, carrot, béarnaise

THIRD COURSE

Flourless Chocolate Torte

chantilly, cranberry, cocoa nib *gf*

Limoncello Mascarpone

blueberry coulis



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

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Executive Chef : Christian Bassett
General Manager: Lyndon Ambrefe



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