

Pre-Theater Dinner \$31

Tuesday - Sunday

Served 5 - 6 PM

Appetizers

Soup Du Jour

Bistro Baked Clams

Shallots, panko, prosciutto & lemon emulsion

Bistro 44 Baby Greens Salad

Tomato confit, caramelized shallots, petit croutons, champagne vinaigrette

French Onion Soup

Sherry, garlic crouton and gruyere gratin

Entrées

Alaskan Wild Salmon

Brandy mustard glaze, risotto cake, roasted beets

All Natural Frenched Chicken Breast

Prosciutto, roasted tomato, gruyere, haricot vert & roasted garlic & thyme mashed potato

• Bistro 44 Marinated Skirt Steak

Cipollini onions, roasted garlic, thyme mashed potatoes & haricot vert

Roasted Eggplant & Tomato Ravioli

Grape tomatoes, parmesan & cream

Dessert

French Apple Tart

Cinnamon sugar, puff pastry

Ruby Port Wine Poached Pear

Spiced port wine glaze, chantilly cream

"Coffee and Cigar" (for two)

"Tres Leche" espresso custard, tahitian vanilla bean, ganache cigar, chocolate ashes

Coffee and Tea Included

Espresso and Cappuccino add \$3