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# THE OPENING ACT

*TWO COURSE DINNER: APPETIZER AND ENTRÉE | 35 PER PERSON*

*THREE COURSE DINNER: APPETIZER, ENTRÉE, AND DESSERT | 45 PER PERSON*

## CURTAIN UP

Crispy Calamari | grilled citrus, pepperoncini aioli

“Kung Pau” Lettuce Wraps | spicy chicken, toasted peanuts, crispy rice sticks

Roasted Brussels Sprouts | white balsamic gastrique, dried cherries, chèvre

Shichimi Seared Tuna | sushi rice, pickled ginger vinaigrette, wonton crisps

## MAIN ACT

Steak Frites | marinated flat iron steak, crisp shoestring potatoes, herb butter

Wagyu Burger | Orchard Hill Farm’s wagyu, bacon aioli, onion marmalade, white cheddar, fries

Wiener Schnitzel | Austrian potato salad, arugula, brandy mustard sauce

Shanghai Noodles | wok-fried pork, wheat noodles, stir-fried vegetables, cilantro, garlic, sambal, oyster sauce

Vegan Stir fry | stir-fried vegetables, jasmine rice, soy glaze

Cheese Pizze | San Marzano sauce, feathered mozzarella

Pepperoni Pizze | hand-cut pepperoni, mozzarella

Margherita Pizze | fresh mozzarella, basil leaves

## ENCORE

Crème Brûlée | passion fruit, coconut macaroon, fresh raspberries

Basque Cheesecake | ube custard, lemon caramel, almond streusel

Half Dozen Chocolate Chip Cookies

**WOLFGANG PUCK WINES BY THE GLASS | 8**

