

Bellemore

PRE-THEATER

DINNER

3 COURSE PRIX FIXE



GEM ROMAINE

herb dressing, celery, parmesan, bonito breadcrumbs.

KONA KANPACHI

country ham, *summer* melons, jalapeño, mint.

VENISON TARTARE

pickled pear, *spicy* turnip, *seeded* rye, *cave-aged* cheddar.

SLOW ROASTED BEETS

blueberries, amaranth, sheep's milk feta.



NORI RADIATORE

peekytoe crab, breadcrumbs, yuzu kosho, mint.

ANSON MILLS FARRO VERDE

eggplant, harissa, *preserved* meyer lemon.

ROASTED CRYSTAL VALLEY CHICKEN

confit maitake mushrooms, sweet corn dumpling, *smoked* egg yolk.

WILD ARCTIC CHAR

cherry tomatoes, *summer* squash, *smoked* trout roe, basil.



PEACH ROULADE

roasted stone fruit, sunflower seeds, lemon verbena sherbet

MANJARI DARK CHOCOLATE

hazelnut, huckleberry, white coffee ice cream

65 *per guest*

**non-inclusive of beverage / tax / gratuity.*