

**Pre-theater, prix fixe  
summer 2010**

\$35 per person

\$47 with wine pairings



**arugula salad**

heirloom cherry tomato / kalamata olive / cucumber / shaved baby carrot / pola's full harvest  
moonster / fine herb vinaigrette  
Sauvignon Blanc, Mohua, New Zealand

**sweet corn bisque**

heirloom tomato and cilantro relish / pola's beer bathed tome  
Silvaner, Gysler, "Halbtrocken", Rheinhessen, Germany



**crispy gulf coast snapper**

roasted poblana risotto / citrus haricot vert  
Chardonnay, Il Cuore, Mendocino, CA

**maple glazed bacon wrapped pork tenderloin**

herbed parmesan fingerlings / asparagus tips / liquid smoke  
Pinot Noir, Hahn Estates, Monterey, CA

**english pea risotto**

baby artichokes / shaved parmesan  
Pinot Grigio, Stellina di Notte, Veneto, Italy



**\*17 cheesecake**

Trevisiol, Prosecco, Italy NV

Sam beier, executive chef