

DIRTY ROTTEN SCOUNDRELS

Playbill DINING ROOM
at
Cheminus
Theatre Festival

Prime Buffet

SALAD BAR

Nicoise Salad (GF, DF), Ratatouille Roasted Vegetable Salad (GF, DF, Vegan), Spinach, Strawberry, Goat Cheese & Candied Pecan Salad (GF, Vegetarian), Artisan Mixed Greens (GF, DF, Vegan), & Fresh Fruit Salad (GF, DF, Vegan) Charcuterie Board

CHEF'S STATION

Flambeed Prawns with Maitre d'Hotel Butter (GF)

ENTREES

Coq Au Vin (GF, DF)

Sockeye Salmon Provencal (GF, DF)

French Onion Pasta with Pancetta

Phyllo Spinach Pie (Vegetarian)

Truffle Parmigiano Gaufrette Potatoes (GF, Vegetarian)

Green Bean Almondine (GF, Vegetarian)

Vegan Chickpea & Yam Panang Style Curry. Finished Coconut Cream, Cilantro & Crispy Shallot. Served with Jasmine Rice (GF, DF, Vegan)

CARVE

Herbs d'Provence & Dijon AAA Prime Rib Roast | Au Jus (GF, DF)

DESSERT BAR

Cherry Almond Clafoutis

Chocolate Eclair Cake

Assortment of House-Made Desserts. Including: Eclairs, Assorted Bars, Truffles, Cheesecake, Pecan Pie, Chantilly Cream and more.

Barry Callebaut Belgian Chocolate Fountain (DF, GF)

Served with fresh strawberries, pineapple & marshmallows.

(Please notify your server if you require a gluten-free or vegan dessert)

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT
PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY