

AUTUMN MENU

October and November 2015

*Please choose either a three-course full supper
or a two-course light supper when making your reservation.
Reservations are required.*

FIRST COURSE SELECTIONS

Chilled Prawns with Savory Tomato Confit Tartlet

Crumbled Goat Cheese, Mâche

Kale and Romaine Caesar

Boquerones Anchovy, Quail Egg, House-Made Croutons

Bibb and Red Oak Leaf Salad

Baby Tomatoes, Artichokes, Double Cream Blue Cheese
Herb Vinaigrette

Soup du Jour

ENTRÉE SELECTIONS

Poisson du Jour

Baby Vegetables, Bloomsdale Spinach, Crème Fraîche-Caviar Sauce

Maple-Glazed Chicken Breast

Baby Vegetables, Cracked Wheatberry and Golden Beet Pilaf
Fall Squash Mostarda

Seared Tenderloin of Beef

Apple and Cauliflower Pesto, Baby Carrots, Yukon Gold Potato Purée
Port Wine Reduction

Eggplant Involtini

Ricotta, Sundried Tomato, Squash, Artichokes
Tomato-Basil Sauce

DESSERT SELECTIONS

Chocolate Blackout Cake

Luxardo Cherries, Crème Fraîche

Maple-Mascarpone Panna Cotta

Candied Pecans, Pear Confit, Cinnamon Streusel, Pear Chip

House-Made Chocolate Chip Cookies

Seasonal Berries

Chantilly Cream

SALON SAVORIES AND SWEETS

Citrus-Marinated Olives

Truffle-Parmesan Popcorn

House-Made Potato Crisps

Warm Pretzel Bites, Whole Grain Mustard

Apple Spiced Almonds

Soft Goat Cheese and Olive Tapenade Spread

Whole Grain Crisp

Poached Shrimp Cocktail

Classic Cocktail Sauce

Smoked Salmon Rosettes

Crème Fraîche, Dill, Crisps

Potted Duck Rillettes

Apricot Preserve, Gherkins, Baguette

Seasonal Artisan Cheese Plate

Petite Macaroons

Lavender, Raspberry, Chocolate, Vanilla

House-Made Chocolate Chip Cookies

COCKTAILS

Figaro's Folly

Champagne, Cognac, Blood Orange

Wozzeck's Woes

Gin, Fresh Lemon, Cane Sugar, Soda Water, Thyme

The Widow Maker

Bailey's Irish Cream, Frangelico, Godiva, Vodka

The Glass Slipper

Godiva White Chocolate, Amaretto, Crème de Cocoa
Vodka, Vanilla, Cream

*Please note: Cancellations must be received before 5:00 p.m.
on the business day prior to your reservation.*

*For Saturday, Sunday, and Monday performances,
cancellations must be received before 5:00 p.m. the previous Friday.*

No-shows and late cancellations will be charged the full price of the reservation.

To cancel a reservation, please call (312) 827-3557 or email grahamroom@lyricopera.org.