

# **TANNHÄUSER**

Progressive Meal Service

Matinee: Doors open at 12:00 p.m.

Curtain at 1:00 p.m.

Evening: Doors open at 5:00 p.m.

Curtain at 6:00 p.m.

Drinks and first course will be served prior to the opera.

The entrée will be served during first intermission and

dessert will be served during second intermission.

## **ENTRÉE SELECTIONS FOR TANNHÄUSER**

### **Bouillabaise de Poulet**

Tête de Lyon en Croute

Boneless, Skinless Chicken Thighs Poached in Pastis and Saffron

Served in Broth of Braised Fennel, Tomato and Navy Bean

Garnished with Red Pepper Rouille

### **Beef Short Rib Pot-au-Feu**

Tête de Lyon

Braised Cabbage, Baby Carrots and New Potatoes

Garnished with Capers Berries, Lemon Persillade

Grilled Baguette with Whole Grain Mustard Butter

### **Vegetable Coulibiac**

Roasted Celery Root "Steaks"

Layered with Fennel Braised Cabbage, Sautéed Mushrooms and White Rice

Wrapped in Puff Pastry and Garnished with Tomato Confiture

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## **PLEASE NOTE:**

The Graham Room is **open** for dining prior to the performance of  
*Rising Stars in Concert, Saturday, March 21, 7:30 p.m.*

The Graham Room will be **closed** for dining for the performances of  
*El Pasado Se Nunca Termina, Carousel and the Lang Lang Recital.*

If you have any questions please call us at (312) 827-3557 or email us at  
grahamroom@lyricopera.com