



Light Starters & Intermission Snacks

Cheese Breadsticks (3 per serving): four cheeses, chili powder, oregano **\$5.00**

Chocolatier Blue Bars: peanut butter-caramel, coconut almond, turtle bar **\$4.00**

Espresso Brownies: dark chocolate, organic fair trade espresso **\$3.00**

Trail Mix Bar: organic oats, coconut, honey, dried fruit **\$3.00**

Cookie: chocolate chip with walnut, oatmeal raisin, or double chocolate **\$2.00**

Biscotti: almond **\$2.00**

Pre-Performance Dining

Farmer's Market Salad: local seasonal greens & vegetables Side: **\$6.00**

Entrée: **\$10.00** Entrée with Fulton Valley Farms Chicken: **\$13.00**

Soup of the Day: **\$6.00** With side salad **\$11.00**

Quiche of the Day: served with side salad **\$13.00**

Smoked Salmon Antipasto: cold smoked salmon, grilled bell pepper, artichoke hearts, olives, fingerling potatoes, caper aioli **\$13.00**

Pot Roast: beef cheeks, porcini mushroom-red wine jus, polenta **\$17.00**

Individual Cheese Plate: Humboldt Fog, Yellow Buck Camembert, San Andreas Sheeps' Milk Cheese, candied pecans, quince gel, sliced baguette **\$13.00**

Fruit & Biscotti: almond biscotti, seasonal fresh fruit **\$6.00**



Wines by the Glass

J. Lohr Riesling 2009 "Monterey" **\$6.00**

Angeline Sauvignon Blanc 2009 "Russian River" **\$8.00**

Au Bon Climat Chardonnay 2008 "Santa Barbara" **\$10.00**

Marietta Zinfandel Old Vines Lot #52 **\$6.00**

MacMurray Ranch Pinot Noir 2008 "Sonoma Coast" **\$8.00**

Raymond Cabernet Sauvignon "Sommeliers Selection" Napa Valley **\$10.00**

Scharffenberger Brut NV **\$9.00**

Beers

Trummer Pils **\$5.00**

Lagunitas Pale Ale **\$5.00**

Anchor Steam **\$5.00**

Soft Drinks

Soda: Coke, Diet Coke, Sprite **\$3.00**

Juice Squeeze: Wild Berry, Passionfruit-Mango **\$3.00**

Bottled Water: Green Planet **\$3.00**

Organic Fair Trade Coffee or Numi Tea **\$3.00**