

Pre-Theater at Metropole

early fall, 2021

for the table

Metropole Bread Service

grilled Sixteen Bricks multigrain, marrow butter

to start

(choice of)

Caramelized Brussels Salad

fall greens, red quinoa, red grapes,
cider vinaigrette

Jam + Cheese Toast

grilled sourdough, seasonal house jam,
Urban Stead gouda

Crispy Deviled Eggs

garlic, chili, sprouts

entrée

(choice of)

Bourbon Barrel Soy Brined Chicken

grilled mushroom risotto, pickled huckleberries,
charred greens

Black Hawk Smash Burger

2x the patty, 2x the cheddar, 2x the fun... also
iceberg, sweet + sour onions, dill aioli

Seared Salmon

savory grits, bok choy, early citrus, minty herbs

Cavatelli Cacio e Pepe

pink peppercorn, parmesan

sweets

(choice of)

Want a sweet treat after the show? Ask your server about
saving your dessert for an after curtain visit - we'll be here all
night...

Coconut Crunch

coconut mousse, chocolate, caramel crunch cake,
coconut caramel sauce

Lavendar-Blueberry Tart

sweet tart crust with blueberry lavender jam
topped with an oat crumble and honey ice cream

Ice Creams + Sorbets

house spun ice creams & sorbet with rotating
flavor selections

Proudly prepared by Chef Vanessa Miller & Team

\$55 per person

All pre theater menus include a \$5 +Love donation to benefit the Aronoff Center in
thier continued commitment to promoting life-long engagement in the arts while
contributing to individual, organizational, and community wellness.

*Consuming raw or undercooked meats, poulltry, seafood, shellfish or eggs may
increase your risk of foodborne illness. Please inform us of any dietary preferences or
food allergies you may have.