

LEVEL FIVE CAFÉ

DINNER MENU

Starters

- Soup of the day \$ 5
Smoked bacon and white bean soup \$ 6
Field greens with roasted parsnip vinaigrette and marinated onions \$ 5
Spinach and frisee salad with Hook's blue cheese dressing, oven dried tomatoes and toasted walnuts \$ 7
Caesar salad with romaine lettuce, parmesan cheese & garlic crostini \$ 6

Entrées

- Four cheese ravioli with sweet pepper tomato sauce and Pecorino-Romano cheese \$ 14
Paired with
Pinot Grigio, Zenato, Delle Venzie, Italy \$ 23
- Hardwood smoked pork sirloin with Minnesota wild rice, apple compote and market vegetables \$ 14
Paired with
Dry Riesling, Dr. Loosen "Dr. L" - Mosel-Saar-Ruwer, Germany \$ 22
- Pan fried whitefish with paprika roasted red potatoes, braised escarole and herbed mushroom ragout \$ 15
Paired with
Mac Murray Ranch, Sonoma Coast, California \$ 24
Or
Robert Tabott "Kali Hart", Chardonnay, Monterey, CA \$ 26

Pre-Theater Fixed Price Dinners

Curtain Call

- Caesar salad with romaine lettuce, parmesan cheese & garlic crostini
and
Free range chicken stew with seasonal root vegetables and puff pastry \$ 14
- Fallen chocolate soufflé cake with passion fruit curd and honey ice cream \$ 18
Paired with
Scarpantoni Estates, Chardonnay, McLaren Vale, Australia \$ 28

Places

- Field greens with roasted parsnip vinaigrette and marinated onions
and
Free range meatloaf with dijon mustard gravy, mashed potatoes, roasted carrots & parsnips \$ 15
- Almond, apple, and crystallized ginger cake with almond cream and cream cheese ice cream \$ 20
Paired with
Pascual Toso, Malbec, Mendoza, Argentina \$ 29

Desserts

- Pumpkin cheesecake with cranberry relish and pumpkin seed brittle \$ 8
Fallen chocolate soufflé cake with passion fruit curd and honey ice cream \$ 8
Almond, apple, and crystallized ginger cake with almond cream and cream cheese ice cream \$ 8