

701WEST

Pre-Theater Menu

4:30PM - 6:30PM

Tuesday - Saturday

Beet Salad, Spiced Oil, Mulled Wine Sauce

Octopus Carpaccio, Jalapeño, Tomatillos

Tagliatelle, Escarole, Parmesan

Sweet Potato Baked in Seaweed Bread, Mustard Butter, Black Truffles

Roasted Turbot, Apple Butter, Beluga Lentils

Long Island Duck, Herbes de Provence, Kumquat, Salsify\*

Prime Filet Mignon, Stuffed Cabbage, Rosemary Lardo\*

Sticky Toffee Pudding, Pineapple Sorbet, Honeycomb Tuile

Buckwheat Puff Pastry, Vanilla-Parsnip Cream, Salted Caramel

Two Courses 62

Chefs John Fraser, Rob Lawson & Sebastien Rouxel    Sommeliers Amy Racine, Sean Hughes, Joshua Strom & Karen Li

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*