

Cirque du Soleil Corteo

Baroque Chefs Table

Available prior to Wednesday, February 20, 7:30pm & Saturday, February 23, 7:30pm performances ONLY

First Course

Curry Spiced Pumpkin Pottage
served from a roasted pumpkin terrine

Carvery

Coulubiatic of Salmon
salmon fillets with buckwheat mushroom and sliced egg

Citrus Glazed Turkey
roasted with sour orange and thyme

Rib Eye of Beef
caramelized onion jus – Yorkshire pudding

Savory Salad

Bulgar Wheat with Roasted Squash
oregano and olive oil

Exotic Mushrooms Truffle Essence
sherry wine and olive oil

Endive and Radicchio with Blood Oranges
aged balsamic reduction

Pudding ~ Gratin

Golden Potato Gratin
cream and fontina cheese
Leek Asparagus and Oyster Mushroom
bechamel and herbed bread crumbs

Creamed Spinach
parmesan crust

Viennese Table

Ganache Cake – Linzer Torte – Lemon Trifle
Bitter Sweet and White Chocolate Mouse Parfait
Fresh Sliced Tropical Fruits and Berries