

APL RESTAURANT

PRE-SHOW MENU

FIRST COURSE

(Choose One)

Garden of Gems

*Avocado "Goddess", Preserved Citrus,
Puffed Grains and Seeds*

Iceberg

Grilled Bacon, Danish Blue

Beef Tartare

Hand Cut Filet, Calabrian Chili

SECOND COURSE

(Choose One)

Whole Branzino

Lemon Brown Butter, Chives

American Lamb Loin Chops

Dry Aged Ribeye

<100 Days Aged

SIDES

(Choose One)

Broccoli di Ciccio

Bagna Cauda, Parmesan

Mashed Potatoes

Cultured Butter

Lollipop Kale

Heirloom Navel, Toasted Wild Rice, Sumac

THIRD COURSE

(Choose One)

Maple Pot de Crème

Chocolate Nemesis Cake

85

(Tax & Gratuity Not Included)