

\$35 3-COURSE PRIX FIXE THEATER MENU

Choice of Appetizer

Mini Pasties

honey mustard glazed root vegetables, smoked gouda, peppercorn gravy

Smoked Pork Sausage Ragout

luis and earl mild Italian sausage, focaccia, forest mushrooms, fennel pork broth

Blue Mitten Farms Mixed Greens

goat cheese, strawberries, candied pecans, pancetta vinaigrette

Choice of Entrée

Cavatelli

lamb ragout, sundried tomatoes, arugula, parmigiano reggiano **Salmon**

charred corn, bok choy and tasso salmon, lemon cucumber

Holland Pork Belly

grits with ritz, peppadew peppers

Braised Beef Short Rib Cassoulet

smoked beans, sundried tomato ragout, bbq carrots

Choice of Dessert

Cookies

fresh baked chocolate chip cookies, cookies and cream chantilly

Crème Brulee Cheesecake

seasonal compote, crème fraiche ice cream, mint

RESERVATIONS ARE REQUIRED—CALL 616.226.3319 AND MENTION "BALLET"

OR VISIT OPENTABLE.COM

Prix fixe price excludes tax and gratuity and is based upon availablity.

Menu subject to change.