

BRAVA!

DINNER

To ensure a timely arrival to your show, please share your complete order for all courses with your server at the beginning of your BRAVA! experience.
Payment method (no cash payment) of your choice is requested at the onset of your order and we will present a final check for your signature and approval at the end of your meal to expedite your on time departure.

STARTERS

Sherry Studded Lobster Bisque chives	14
Shrimp Cocktail poached gulf prawns, petite vegetables, cocktail sauce	18
Filet Mignon Steak Tartare buttered toast points, soft herbs	18
Chicken Liver Parfait cranberry & thyme, buttered toast points	17

ENTRÉES

Risotto "Cacio e Pepe" meyer lemon, aged asiago, italian parsley, Add Shrimp +12	22
Pan Seared Chicken cauliflower purée, roasted cauliflower, roasted romanesco, sautéed spinach, thyme jus	28
Steak Frites béarnaise, truffle, parmesan pommes frites	31
Mussels Frites white wine broth, herb parmesan french fries	27

DESSERTS

Baked Alaska strawberry, vanilla & pistachio ice creams, vanilla chiffon cake, toasted Italian meringue, crème anglaise	17
Floating Island mango meringue, passion white chocolate sauce, fresh berries	17

Grilled Baby Gem Caesar caesar dressing, parmesan cheese, buttered panko, oven dried tomatoes, black olive crumble	17
Beet Carpaccio arugula, oranges, celery, pistachios, feta, citrus vinaigrette, rye croutons	17
Brava! Salad baby kale, spinach, gem, walnut dukka, dried cranberries, pear, blue cheese, sherry vinaigrette	17

*Add Shrimp To Any Salad +12

Pan Seared Atlantic Salmon tomato beurre blanc, asparagus, yucca purée	34
Coq Au Vin braised chicken, petite vegetables, crispy bacon, yucca purée	30
White Bean Ragu maitake mushrooms, baby kale, basil oil Add Shrimp +12	22

Crème Brulée brigadeiro, grand marnier orange	14
Seasonal Sorbet mint	14

SNACKS

Warm Cheese Gougères	7
Citrus & Rosemary Roasted Olives marcona almonds	11
Heirloom Vegetable Crudités sea salt seasoned baby vegetables, green goddess	14
Eggs Dijon hard boiled eggs, dijon aioli, frisée, espelette	12
Rosemary & Parmesan Kettle Chips green goddess dip	11

SIDE DISHES

Grilled Lemon Asparagus	12
Sautéed Garlic Spinach	12
Crème Fraiche Yucca Aligot	12
Wild Mushrooms	14
Pommes Frites parmesan, truffle, green goddess dip	14

Consuming raw or undercooked foods may increase your risk of foodborne illness. An 18% gratuity will be added to parties of 6 or more.