

**MOZART ROOM @ HEINZ HALL
CATERED BY COMMON PLEA CATERING**

~Starter~

Hot and Sour Borscht

Topped with Mascarpone and Chives

Grilled Endive Salad

Paired with Point Reyes Blue Cheese, Apples, Toasted Walnuts and Malted Vinaigrette

Smoked Trout Pate' on Crostini

Topped with Chives and Honey

~Entrées~

Garlic Marinated Pierre Chicken ~ \$32.95

Adorned with Sauce Volute, Garlic Confit, Scorched Kale Puree, Whipped Red Skin Potatoes & Winter Vegetables

Miso Glazed Chilean Sea Bass~ \$39.95

Atop Braised Savoy Cabbage, Charred Green Onion, Kumquat Compote & Whipped Red Skin Potatoes

Savoy Cabbage Parcels ~ \$30.95

Vegetarian Selection Filled with Mashed Yukon Potatoes, Mascarpone, Garlic & Topped with Toasted Walnuts

Served with Braised Leeks, Garlic Confit & Kumquat Beurre Blanc

Pan Seared Crabcakes ~ \$42.95

Accompanied by Braised Savoy Cabbage, Green Onion Drizzle and Whipped Red Skin Potatoes

Surf and Turf ~ \$45.95

Petite Filet served aside a Crabcake with Whipped Red Skin Potatoes, Winter Vegetables & Green Onion Drizzle

Petite Filet ~ \$38.95

Presented with Porcini Mushroom Au Jus, Braised Leeks, Charred Broccoli, Garlic Confit & Whipped Red Skin Potatoes

Pork Schnitzel ~ \$30.95

Dressed with Dill Cream Sauce, Scorched Kale Puree, Whipped Red Skin Potatoes & Charred Broccoli

~Dessert~

Nutella Cheesecake *Topped with Chocolate Sauce and Whipped Cream*

Bourbon Pecan Tart *Topped with Chocolate Caramel Sauce, Whipped Cream & Pecan Brittle*

Pecan Ball *Vanilla Ice Cream Rolled in Pecans & topped with Chocolate and Caramel Sauce*

No plate sharing / 18% gratuity on parties of 6 or more