



Leo is named in honor of Leopold Stokowski, visionary music director of the Philadelphia Orchestra from 1912 to 1941. Known for bold ideas and a love of innovation, he transformed the classical music world and helped define the Philadelphia Sound.

PRE-THEATER MENU

\$65 per guest, Select Appetizer & Main.

AMUSE-BOUCHE

Seasonal Amuse

An inspired bite featuring fresh and seasonal ingredients.

APPETIZERS

Roasted Carrots

Wild Onion, Tzatziki, Date, Sesame (v)

Hiramasa

Pear, Artichoke, Sicilian Olive (gf)

Chicory Salad

Chicory, Brûléed Persimmon, Toasted Hazelnut, Shaved Manchego, Chives, Muscatel Vinaigrette (v)

Grilled Shrimp +\$7

Saffron Brown Butter, Blistered Sungold Tomatoes, Togarashi (gf)

MAIN

Seared Yellowfin Tuna

Kalamata Olive Caramel, Gigante Beans, Sun-Dried Tomato, Smoked Trout Roe, Thai Basil (gf)

Roasted Chicken

Pommes Purée, Caper Jus, Calabrian Broccolini

Cavatelli Pasta

Mushroom Cream, King & Trumpet Mushrooms, Sage, Pickled Squash Ribbons, Pecorino Romano, Golden Pea Shoots (v)

Teres Major Steak +\$15

Kennebec Hash Brown, Red Wine Jus, Salmoriglio (gf)

DESSERT

Tiny Sweets

Carrot Cake, Polenta Cake, Gelée

*(v) vegetarian, (ve) vegan, (gf) gluten free Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Items marked with * are served raw or undercooked - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*