



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

*\$45 per guest, available until 90 minutes before show time*

### APPETIZERS

#### **Salt Baked Beets**

*Sunflower Seed, Blackberry (gf, ve)*

#### **Salmon Crudo**

*Marcona Almond, Citrus (gf)*

#### **Lettuces**

*Whipped Feta, Bell Pepper Hot Sauce, Breadcrumbs (v)*

#### **Grilled Shrimp +\$5**

*Snap Peas, Roasted Garlic, Coconut (gf)*

### MAIN

#### **Seared Yellowfin Tuna**

*Sunchoke, Hazelnut, Madeira (gf)*

#### **Amish Chicken**

*Butternut Squash, Mandarin, Grilled Chicory (gf)*

#### **Gnocchi**

*Oyster Mushroom, Tuscan Kale, Aged Parmesan (v)*

#### **Flat Iron Steak +\$10**

*Potatoes, Cashew, Charred Pepper (gf)*

### DESSERT +\$10

#### **Chocolate & Caramel**

*Whipped Ganache, Chantilly Cream (gf)*

#### **Spiced Carrot Cake**

*Toffee, Citrus, Walnut (vg)*

#### **Polenta Cake**

*Poached Figs, Buttered Cream Cheese*

*(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.*