

Shattered Glass

A FOUR COURSE PLATED DINNER FEATURING CLASSIC FRENCH CUISINE WITH A MODERN TWIST

Coquilles St. Jacques

Seared sea scallops in white wine over a mushroom puree topped with gruyere and tarragon

Soup a l'Oignon

Sweet yellow onion soup with beef stock and red wine topped with a crustini and emmental cheese

Coq au Vin

Seared chicken in a red wine reduction with pearl onions, mushrooms and pancetta
Served with gratin dauphinoise

Mille Feuille

Caramelized puff pastry layered with vanilla custard and fresh berries

\$32 per person

**Advanced tickets are required. For more information,
visit center.iastate.edu/pre-show-dining**

Seating is limited. Reservations will be filled on a first come, first service basis.

 **Stephens Auditorium**

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