



*Severance Restaurant*  
*May 8 and 10 Menu*

Welcome to Severance Restaurant Concert Dining!

Should you need assistance with any dietary restrictions please ask your server for assistance.

All Chef Table foods can be served without sauce from our kitchen. If you are unable to physically go to the Chef's Table, your server will be happy to assist you with an assortment of foods from the Chef's Table.

Please let your server know prior to dinner if separate checks are required.

*The Severance Restaurant Buffet*

The Buffett includes served appetizer, dessert, coffee & tea

Grilled Whole Beef Tenderloin with Nori Ponzu Roasted Chipotle Relish & a Horseradish Mousse

Lemon Provence Chicken with Braised Swiss Chard

Broiled Tilapia Topped with Grilled Sea Scallops & Steamed Black

Mussels in a Light Mediterranean Broth

Gemelli Pasta in a Western Roasted Red Pepper Sauce with Grilled Onion,  
Tomatoes, & Black Beans

Sliced Red & Yellow Tomatoes Sprinkled with Asparagus Tips,

Fresh Mozzarella, Basil, Drizzled with Balsamic Syrup & Extra Virgin Olive Oil

Moroccan Grilled Vegetable Cous Cous

Pink Grapefruit, Oranges, & Star fruit topped with Toasted  
Coconut & Mango Drizzle

Mesclun Greens & Crisp Garden Vegetables Tossed in Light Citrus Vinaigrette

34.00

Children 6 -12 years of age 21.95

Children 5 & under 5.95

*A la Carte*

Smoked Salmon with Pumpernickel Toast Points, Cream Cheese & Capers

\$8.95

Cheese Plate: An Assortment of Cheese and Fruit

12.95

*Desserts*

Boule De Neige Chocolate Flourless Cake Piped with Whipped Cream Topped with Candied Violets

Marinated Berries Over Vanilla Bean Ice Cream with a Madeline Cookie

Lemon Curd on a Short Bread Crust Topped with Red Raspberries

Mango Crème Brulee with a Haystack Cookie

5.95

Espresso Martini 10.00

Assiette of Desserts: Chef's Choice of Three Desserts with Garnish

8.95

5.00 additional charge w/buffet

## WHITE Wines by the Glass

Oak Vineyard Chardonnay, California	7.00	28.00
Oak Vineyard Pinot Grigio California	7.00	28.00
Four Vines Naked Chardonnay, CA 05	9.25	37.00
Simi Chardonnay, California 05	11.50	46.00
Folonari Pinot Grigio, Italy 05	7.25	29.00
Kenwood Sauvignon Blanc, California 05	8.25	33.00
Mosel River Riesling, Germany 04	7.00	28.00
Guenoc Chardonnay, California 0	8.75	35.00

## RED Wines by the Glass

Oak Vineyard Cabernet Sauvignon, California	7.00	28.00
Oak Vineyard Merlot, California	7.00	28.00
Jadot Pinot Noir, France 05	12.50	50.00
Liberty School Cabernet Sauvignon, California 04	11.00	44.00
Estancia Merlot, California 03	11.00	44.00
Yalumba Y Series Shiraz, Australia 05	8.75	35.00
Ravenswood Zinfandel, Lodi, CA 04	9.25	37.00
Trapiche Malbec, Argentina 04	9.25	37.00

## Reds Only By The Bottle

Franciscan Cabernet Sauvignon, California	60.00
Kenwood Merlot, Sonoma, California	40.00
Willamette Pinot Noir, Oregon 03	48.00

## Champagne/Sparkling

Moët White Star bottle	75.00
Kriter Blanc de Blanc, France split	8.00
Ca'Del Bosco bottle	65.00
Santa Margherita Prosecco bottle	38.00
Triozi Asti Spumante, Italy	7.00 glass 28.00 bottle
Chandon Brut split	10.00

## Captain's List

### Whites by the Bottle

2005 Caymus Conundrum, California (Blend)	47.00
2005 Joseph Drouhin Chablis Burgundy, France	40.00
2004 Mer Soleil Chardonnay, Napa, California	65.00
2003 Grgich Cellars Fume Blanc, Napa, California	55.00
2005 Jermann Pinot Grigio, Italy	60.00
2005 St. Supery Virtu (Sauvignon Blanc/Semillon)	42.00

## Reds by the Bottle

2001 Domaine Rothchild Los Vascos "Le Dix" Cabernet, Chile	75.00
2004 Frog's Leap Merot, Rutherford, California	65.00
2003 Burgess Cellars Cabernet, Napa, California	50.00
2004 Frog's Leap Cabernet, Rutherford	75.00

2003 Mount Veeder Cabernet,  
Napa Valley 70.00  
2004 Domaine Drouhin Pinot Noir,  
Oregon 75.00  
2003 Estancia Meritage, Alexander Valley,  
California 50.00

2002 St. Supery "Elu" Meritage,  
Napa Valley 80.00  
2005 Consentino "Cigar Zin" Zinfandel,  
Lodi, California 42.00  
2003 Seghesio "Old Vines" Zinfandel,  
Sonoma, California 50.00

*Thank You for dining with us!  
We look forward to your suggestions!*

*Reservations: 216-231-7373*

*Online reservations: [www.clevelandorchestra.com](http://www.clevelandorchestra.com)*

*Special Events email: [hallrental@clevelandorchestra.com](mailto:hallrental@clevelandorchestra.com)*