



Severance Restaurant Menu
September 26, 2009

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 Horseradish Mousse,
Stilton Demi-glace, & Tomato Onion Chutney
Lemon Roasted Chicken on a Cannellini Bean Sauce
Baked Escolar topped with Toasted Pine Nut Butter
On a Bed of Braised Spinach & Peppadews
Gemelli Pasta Salad with Broccoli Rabe, Oven Roasted Tomatoes,
& Roasted Garlic Basil Oil
Creamy Risotto with Sweet Corn & Pancetta
Oven Roasted Beets, Cipollini Onions, & Cremini Mushrooms
Fresh Apricots, & Berries Topped with a Black Currant Drizzle
Mesclun Greens & Crisp Garden Vegetables Tossed in a
White Balsamic Vinaigrette
40.00

Children 6 -12 years of age 22.95 Children 5 & under 6.95

A la Carte

Crustini Topped with Grilled Asparagus, Oven Roasted Tomato,
Fresh Mozzarella & Prosciutto
9.95

Cheese Plate: An Assortment of Cheese and Fruit
13.95

Desserts

Boule De Neige Chocolate Flourless Cake Piped with Whipped Cream Topped with Candied Violets
Chocolate, Banana, & Hazelnut Panini

Opal Basil Sorbet with Balsamic Glazed Strawberries
Pineapple Upside Down Cake
6.95

Espresso Martini 10.00

Assiette of Desserts: Chef's Choice of Three Desserts with Garnish
9.95

6.00 additional charge w/buffet

WHITE Wines by the Glass

Debonne Jazz White, Ohio	7.00	28.00
Debonne Razzberry Riesling, Ohio	7.00	28.00
Four Vines Naked Chardonnay, California	9.25	37.00
Simi Chardonnay, California	12.00	48.00
Folonari Pinot Grigio, Italy	7.25	29.00
Kenwood Sauvignon Blanc, California	8.75	34.00
Mosel River Riesling, Germany	7.25	29.00
Guenoc Chardonnay, California	8.25	33.00

RED Wines by the Glass

Debonne Chambourcin, Ohio	7.00	28.00
Debonne Grand Dolina, Ohio	7.00	28.00
Jadot Pinot Noir, France	13.50	52.00
Liberty School Cabernet Sauvignon, California	11.00	44.00
Estancia Merlot, California	11.00	44.00
Yalumba Y Series Shiraz, Australia Organic	8.75	35.00
Ravenswood Zinfandel, Lodi, California	9.25	37.00
Trapiche Malbec, Argentina	9.25	37.00

Champagne/Sparkling

By the Glass or Split

Triozzi Asti Spumante, Italy glass	8.00
Codorniu Brut, Spain split	9.00
Chandon Brut split	12.00

By the Bottle

Triozzi Asti Spumante, Italy bottle	32.00
Santa Margherita Prosecco, Spain bottle	42.00
Moët Imperial, France bottle	84.00
Domaine Carneros, California bottle	50.00

Captain's List

Whites by the Bottle

2006 Joseph Drouhin Chablis Burgundy, France	40.00	2007 Weil Riesling Dry, Germany	45.00
2007 Grgich Cellars Fume Blanc, Napa, California	60.00	2007 Fritz Haag Riesling, Estate Germany	37.00
Organic		2007 Caymus Conundrum, California (Blend)	47.00
2006 St. Supery Virtu (Sauvignon Blanc/Semillon	42.00	2007 Jadot Pouilly-Fuisse Maconnais, France	45.00
2007 Bottega Vinaia Pinot Grigio, Italy (Organic)	65.00		

Reds by the Bottle

2007 Willamette Pinot Noir, Oregon	51.00	2005 Franciscan Cabernet Sauvignon, California	50.00
2006 Domaine Drouhin Pinot Noir, Oregon	80.00	2006 Estancia Meritage, Alexander Valley, California	55.00
2006 Frog's Leap Merlot Rutherford, California (Organic)	65.00	2005 Jadot Chateau des Jacques Moulin a vent, France (Organic)	45.00
2004 Domaine Rothschild Los Vascos "Le Dix" Cabernet, Chile	82.00	2007 Perrin Reserve Rouge, Cote du Rhone, France (Organic)	25.00
2006 Novelty Hill Cabernet, Washington	40.00	2003 Bonny Doon Cigar Volant Rouge, Santa Cruz, California (Organic)	50.00
2005 Burgess Cellars Cabernet, Napa, California	64.00	2005 Seghesio "Old Vines" Zinfandel, Sonoma, California	60.00

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

Reservations: 216-231-7373

Online reservations: www.clevelandorchestra.com

Special Events email: hallrental@clevelandorchestra.com