

Sammy's

March 19th, 22nd, 24th

Welcome to Severance Restaurant: Pre-Concert Buffet Dining & Bar

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.

Chef's Table

The Chef's Table includes served appetizer, dessert, coffee & tea

Grilled Molasses Marinated Beef Tenderloin on a Bed of Spring Flower Peddles with Horseradish Mousse, Tomato Pepper Jam, & Porcini Mushroom Demi-glace

Broiled Lemon Sole on a Pink Grapefruit Beurre Blanc with Citrus Segments

Chicken Cacciatore on a Bed of Orzo Pasta

Ricotta Filled Manicotti in a Classic Italian Meat Sauce

Spring Peas and Baby Carrots in a Sweet Basil Butter

Pesto Potatoes

Grilled Peaches and Strawberries Drizzled with a Balsamic Fig Syrup &

Mascarpone Crème Fraîche

Mesclun Greens & Crisp Garden Vegetables Tossed in a

Light Rice Wine Dressing

40.00

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

A la Carte

Tomato Basil Soup with Cheese Filled Tortellini

Cup 4.95 Bowl 8.95

Cheese Plate: An Assortment of Cheese and Fruit

13.95

Desserts

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

Cappuccino Mousse with Whipped Cream & Chocolate Covered Coffee Bean

Tiramisu with Raspberries

Double Chocolate Cheese Cake on a White Chocolate Sauce

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

Sammy's is proud to support Ohio's local growers and green-friendly products. See our green stickers on buffet menu cards.

Ginn Suite Donor Dining – 3 Course Prix Fixe \$65.00 includes all beverages & service – Call 216-231-7524 for reservations.

Sammy's

Debonne Jazz White, Ohio	7.00	28.00
Debonne Razzberry Riesling, Ohio	7.00	28.00
Castle Rock 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

Lost Vineyards, Italy glass
8.00

Codorniu Brut, Spain split
9.00

Chandon Brut split
12.00

By the Bottle

Lost Vineyards Italy bottle
32.00

Santa Margherita Prosecco, Spain bottle
42.00

Moët Imperial, France bottle
84.00

Domaine Carneros, California bottle
50.00

For Severance Restaurant reservations, please call 216-231-7373

or

Make your online dining reservations for Severance Restaurant by visiting clevelandorchestra.com

Click *Plan Your Visit* and find a link for Severance Restaurant from the
Dining at Severance Hall page, click on *reserve online*.

Special Events email: hallrental@clevelandorchestra.com

Sammy's

Whites

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

Reds

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

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