

PRESHOW

@ the Kimmel by Garces Events

Fact Sheet

PRESHOW @ the Kimmel by Garces Events is an alternative dining option maintaining the quality of Jose Garces' brand and featuring the convenience of being on the Kimmel Center campus. It's a wonderful complement to our on-campus culinary offerings including concessions, Volver restaurant, and Bar Volver.

- Location: The Kimmel Center's First Tier, along the Broad St. windows
- Hours of Operation: Open prior to all performances in Verizon Hall and Perelman Theater:
 - Matinee performances: Lunch 11:30 am – 2:00 pm
 - Evening performances: Dinner 5:00 – 8:00 pm
- Menu: Prix Fixe three-course menu served family style – *all* dishes on the menu are brought to every table in communal serving dishes, portioned to party size.
 - Lunch and dinner menus are available, and will change monthly
 - Dietary restrictions will be accommodated
- Cost: \$39 per person + tax and gratuity (Dinner); \$30 per person + tax and gratuity Lunch)
 - Non-alcoholic beverages are included
 - Alcoholic beverages available at additional cost
- Seating: Reservations are strongly recommended; walk-ins will be welcome as space allows
 - Reservations available through Open Table and by calling 215-670-2368

LUNCH

PRE-MATINEE PERFORMANCES

FIRST COURSE

SMOKED EGGPLANT HUMMUS
GRILLED PITA, MARINATED FETA

AGED MANCHEGO CHEESE
TRUFFLE LAVENDER HONEY, DATE WALNUT CAKE

PARKER HOUSE ROLLS
WHIPPED BUTTER

SECOND COURSE

GRILLED SKIRT STEAK
BABY ROMAINE, RED ONIONS, ROASTED PEPPERS

OVEN SMOKED SALMON
FRISÉE, HARICOTS VERTS, ORANGES, MARCONA ALMONDS, SMOKED PAPRIKA

LUNA FARM PICKLES
WHIPPED RICOTTA, SOURDOUGH

DESSERT

CHOCOLATE MOUSSE CAKE

ASSORTED MACARONS

30 Per Person. Tax & Gratuity Not Included.

DINNER

PRE-EVENING PERFORMANCES

FIRST COURSE

SEASONAL BABY VEGETABLES
ASPARAGUS, RED PEPPER, BABY CARROTS, BREAKFAST RADISH,
GREEN GODDESS DRESSING

BUTTERNUT SQUASH
BUTTERMILK-ORANGE DRESSING, CRISPY KALE

CHEF'S MONTADITO
LUMP CRAB, TOASTED SOURDOUGH, AVOCADO, FRESH TOMATO

PARKER HOUSE ROLLS
WHIPPED BUTTER

SECOND COURSE

BEEF BOURGUIGNON
BRAISED BEEF, BACON, PEARL ONIONS, FINGERLING POTATOES,
MUSHROOM-RED WINE JUS

ROASTED SALMON WELLINGTON
TRUFFLE MUSHROOMS, GRILLED ASPARAGUS, OPAL BASIL CHIMICHURRI

DESSERT

CHOCOLATE MOUSSE CAKE

SEASONAL MACARONS

39 Per Person. Tax & Gratuity Not Included.