The Gospel at Colonus
Outdoor Classical Theater 2023
Prix Fixe Dinner Menu
Friday & Saturday Evenings at the Getty Villa

Amuse Bouche

Aperitif

Sunrise at Colonus
Prosecco, Raspberry Simple Syrup, Citrus

OR

Serenity at Colonus
Club Soda, Raspberry Simple Syrup, Citrus

First Course

Hibiscus Poached Pear & Citrus Salad
Crushed Pistachio, Feta, Seasonal Lettuces
Balsamic Reduction, Extra Virgin Olive Oil

Second Course

Seared Diver Scallops
Globe Carrot, Baby Sunburst Squash, Cauliflower Puree
Preserved Lemon-Chive Gremolata, Organic Quinoa & Herb Salad

OR

Herb Crusted Prime Filet of Beef
Baby Vegetables, Caramelized Leek & Garlic Mashed Potato
Wild Mushroom Demi

Boxed Dessert

Seasonal Fruit Tart
Vanilla Bean Chantilly Cream
Fresh Seasonal Fruit & Berries
Mezze Box 19.95 (Vegan)
Dolmas, Greek Olives, Tabbouleh, Chickpea Hummus, Pita

Artisan Cheese & Dried Fruit 22.75 (Vegetarian)
Three Cheeses Selected by Chef, Dried Fruit, Almonds, Artisan Breads & Crackers

Antipasto Box 23.00
Prosciutto, Salami, Provolone
Roasted Sweet Peppers, Marinated Artichokes, Grilled Onions, Crostini

Grilled Vegetables Panini 16.25
Zucchini, Eggplant, Basil Hummus, Pomodori Secchi, Focaccia

Grilled Steak Wrap 17.75
Roma Tomatoes, Greek Spices, Romaine, Tzatziki, Garlic Spread, Lavash

Italian Chopped Salad 20.25 (Made Without Gluten)
Heirloom Tomatoes, Kalamata, Cucumbers
Chickpeas, Red Onion, Parmesan, Radicchio, Romaine, Balsamic Vinaigrette
With Chicken 20.25 (Vegan Option Available)

Baked Ziti with Lemon Fonduta (Vegetarian) 22.75
Spinach, Broccoli, Roasted Garlic, Mozzarella, Herbs

Brasato al Vino Rosso (Braised Beef in Red Wine) 28.00
Market Vegetables, Parmesan Polenta, Red Wine Reduction

Basil Hummus & Pita 11.95 (Vegan)

Dessert 9.25 ea

Flourless Chocolate Cake
(made without gluten)

Baklava
Pistachio, Walnut, Honey

Specialty Cocktails

Sunrise at Colonus $14
Prosecco, Raspberry Simple Syrup, Citrus

Serenity at Colonus $6
Club Soda, Raspberry Simple Syrup, Citrus