

STELLAR SET DINNER



This vibrant three-course menu channels Elle Woods' bold spirit and signature flair. From a ruby-hued salad to a golden cod bake and a sweet strawberry panna cotta, it's a delicious nod to confidence, charm, and a pop of pink!

\$47 per person

OFFERED ON PERFORMANCE NIGHTS OF THE 'LEGALLY BLONDE' FROM MAY 20 - JUNE 15, 2025

STARTER

ROMAINE & RUBY SALAD GF NF VG

Romaine lettuce, red cabbage, carrot, corn, green onion, roasted pumpkin seeds, strawberry champagne vinaigrette

ENTRÉE

BUTTER CRUMB COD BAKE GF NF P

Sustainable-sourced cod fish, coarse gluten-free cracker crumbs, white wine butter, crispy herb potatoes, selection of vegetables, honey mustard sauce

DESSERT

STRAWBERRY CHEESECAKE PANNA COTTA NF V

Whipped chocolate ganache, seasonal berries

PAIRED WITH A GLASS OF HOUSE WINE

SAVOUR A REFINED SELECTION OF HANDPICKED WINES EXPERTLY PAIRED WITH THIS MENU.
SIMPLY CONSULT YOUR SERVER TO DISCOVER THE PERFECT RED, WHITE OR SPARKLING WINE.

ADD \$10 TO UPGRADE TO THEMED COCKTAIL, PREMIUM WINE OR BUBBLES

'Bend & Snap' Champagne Cocktail *Strawberry purée, Prosecco, St. Germain*

Pascual Toso, Malbec Reserve *Mendoza, Argentina*

Cannonball Chardonnay *California, USA*

Zonin Prosecco *Veneto, Italy*

GF gluten-free DF dairy-free NF nut-free V vegetarian VG vegan

Price is subject to tax and gratuity. Please notify your server if you have food allergies or dietary restrictions. Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

THOMSONS
KITCHEN & BAR

theatre:
CALGARY