

**THE MANN**  
CENTER FOR THE PERFORMING ARTS  
FAIRMOUNT PARK | PHILADELPHIA

Design by: Tabula Studio 9/3

# Crescendo <

A DINING EXPERIENCE BY:



STEPHEN STARR EVENTS

## Dinner + Dessert

\$45 per person

## Signature Cocktails

<b>Crescendo Fizz</b>	<b>\$13.00</b>
Canton Ginger Liqueur, Blue Coat Gin, Prosecco, St. Germain	
<b>Stone Fruit Sangria</b>	<b>\$10.00</b>
Rosé Wine and Summer Stone Fruits	
<b>Bitter Orange</b>	<b>\$10.00</b>
Amaro, San Pellegrino Aranciata, Freshly Squeezed Lime	
<b>Happy</b>	<b>\$9.00</b>
Vodka, Fresh Lemonade, Club Soda	

## Beverages

<b>Espresso</b>	<b>\$4.00</b>	<b>Café au lait</b>	<b>\$4.50</b>
<b>Cappuccino</b>	<b>\$4.50</b>	<b>Latte</b>	<b>\$4.50</b>

An 18% service charge will be added to parties of 6 or more  
An 18% service charge will be added to all Ticket Philadelphia pre-paid dinner charges  
Gratuity on beverage charges is not included

## Antipasto Table

Seasonal Selection of Mediterranean Foods

### Basket of Signature Breads

Crispy Lavash  
Seeded Grissini  
Grilled Pita  
Olive, Capers and Garlic  
Tapenade in Ramekins

### Pod Sushi Station

**Sushi & Rolled-to-Order Sushi**  
Picked Ginger, Wasabi and Soy

## Chef's Table

### Carving Station

**Tamarind & Apricot Lacquered  
Rack of Lamb**  
Charred Cipollini Onions with Cilantro  
and Lime Thai Peanut Sauce

### Seafood Saute Station

**Tagliata of Rare Ahi Tuna**  
Sliced Sushi Grade Tuna with Organic  
Spelt Grain Salad, Baby Arugula,  
Aged Balsamic

## Chef's Tasting Selections

**Adobo Grilled Breast of Chicken**  
Black Bean-Avocado Salsa and  
Charred Red Onions

**Moroccan Style Cous Cous**  
Curry, Toasted Almonds, Golden  
Raisins, Green Peas, Carrots

**Sautéed Prince Edward Island  
Mussels and Clams**  
Fresh Garlic, Basil, Lemon Zest,  
Pepperoncini, EVO Oil

**Summer Ratatouille**  
Gold Bar Squash, Zucchini, Petite  
Tomatoes, Sicilian Eggplant, Fennel,  
Red & Yellow Peppers, Fresh Herbs  
and EVO Oil

### Salads

**Shrimp and Orange Salad**  
Watercress, Frisee Lettuce, Fennel  
Confit, Organic Radish, Blood Orange  
Vinaigrette, Shaved Ricotta Salata

**Asian Chop Chop Salad**  
Napa Cabbage, Udon Noodles,  
Peppers, Scallions, Carrot, Celery,  
Cilantro, Water Chestnuts, Crispy  
Wontons, Sweet Soy- Ginger Dressing

## Tapas Dessert Selection

Our pastry chef will create an ever-changing selection of seasonal dessert tapas presented tableside for you and your guests

Coffee, Decaf and Tea Service