

JAZZ DINNER MENU

Fall / Winter 2023

APPETIZERS

Classic Onion Soup	\$19
sweet onions, crouton, truffle, Gruyère cheese (RGF)	
Smoked Trout Paté	\$16
smoked trout, creme fraiche, horseradish, chives, cornichons, capers, tomato compote, rainbow trout caviar, baguette (RGF)	
Beet Salad	\$18
red and golden beets, arugula, radicchio, orange, toasted walnuts, feta, pomegranate vinaigrette (VG) (RV) (GF) (N)	
Roasted Marrow	\$18
oven-roasted beef marrow bones, chimichurri, grilled baguette (RGF)	
Kale Salad	\$17
local curly kale, toasted breadbcrumbs, parmesan, pine nuts, olive oil and lemon (VG) (RV) (RGF)	
12-Hour Roast Pork	\$17
pork belly, hot honey drizzle, fennel-apple slaw (GF)	
Fried Calamari	\$16
crispy calamari, spicy marinara, garlic aioli, parsley, lemon	
Rosemary Focaccia	\$14
house-made focaccia, mixed olive tapenade, thyme, garlic (VG)	
Selection of Cheese	choose three: \$22 or five: \$36
Champignon Cambozola Black Label, Manchego, Mimolette, Brebirousse, Bucheron, fig jam, membrillo, baguette (VG) (RGF)	

ENTRÉES

Double Cut Pork Chop	\$54
20oz. grilled bone-in double cut Berkshire pork chop, whipped celery root, roasted delicata squash, mission fig and port wine reduction (GF)	
Filet of Cod	\$36
pan seared Icelandic filet of cod, toasted pearl couscous, sauteed baby kale and spinach, tomatoes, olives, and capers, fresh herbs (GF)	
Buttermilk Fried Chicken	\$32
Bell & Evans all-natural chicken, rosemary gravy, chili sauce, house made buttermilk biscuit, coleslaw, hot honey butter	
Truffled Strata	\$31
savory bread pudding, leeks, mushrooms, black truffle, and Parmesan, with a side of sautéed baby kale and spinach (VG)	
Faroe Island Salmon	\$36
organic filet of salmon, Yukon Gold pomme purée, thyme-roasted baby carrots, cipollinis, preserved lemon gremolata, beurre blanc (GF) (O)	
Prime NY Strip Steak	\$70
grilled 14oz Creekstone Farms 90-day dry-aged USDA PRIME Black Angus strip steak, creamed spinach, truffle Parmesan fries (GF)	
Provençal Ratatouille	\$30
eggplant, zucchini, summer squash, tomatoes, sweet onion, fresh herbs, Aleppo, chevre, fried polenta wedges (VG) (RV) (GF)	
Wagyu Beef Cheeseburger	\$36
grilled 10 oz. American Wagyu beef, Eli's brioche bun, lettuce, tomato, pickled onions, Cabot cheddar cheese, fries (RGF)	
Grilled Tomahawk Ribeye for Two	\$168
32oz dry-aged Creekstone Farms 40-day dry-aged USDA PRIME long-bone ribeye, roasted garlic, choice of two daily sides (add bone marrow + \$9)	

DESSERTS

Fig Shortcake	\$12
almond pound cake, caramelized fresh Mission figs, brown butter, honey and Marsala reduction, lemony ricotta whipped cream (N)	
Lemon-Ginger Trifle	\$12
Tate's ginger zinger cookie, fresh lemon curd, mascarpone, whipped cream, candied ginger (GF)	
Mocha Pots de Crème	\$12
Callebaut dark chocolate, espresso, whipped cream (GF)	

DETAILS

(VG) = Vegetarian (O) = Organic Meat (V) = Vegan (RV) = Vegan Option Available
(GF) = Gluten Free (RGF) = Gluten Free Option Available (N) = Contains Nuts

all prices indicated on this menu reflect a 3.89% discount applied when paying in cash only. 20% gratuity will be added for parties of 6 or more