

JAZZ DINNER MENU

Winter 2024

APPETIZERS

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| 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, Brebrousse, Bucheron, fig jam, membrillo, baguette (VG) (RGF) | |

ENTRÉES

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| 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, truffled butternut squash risotto, English peas, lobster sauce, fresh herbs | |
| 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 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 | \$64 |
| 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 | \$158 |
| 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

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| 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