

# JAZZ DINNER MENU

## Spring 2024

### PETROSSIAN CAVIAR

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Royal Baïka Caviar \$15 per bump

### 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)
- Mixed Green Salad** \$18  
tender lettuces, red and watermelon radishes, fresh herbs, Champagne vinaigrette (GF) (V)
- Grilled Octopus** \$19  
warm fingerling potato salad, fresh herbs, romesco (GF) (N)
- 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 (V)
- 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, sautéed broccolini, roasted shallots, creamy whole-grain mustard pan sauce
- 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, cornbread, 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** \$37  
grilled 10 oz. American Wagyu beef, Eli's brioche bun, lettuce, tomato, crispy 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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- Strawberry Shortcake** \$12  
almond pound cake, fresh strawberries, 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

**Pay in cash and save!** All menu prices listed are cash prices.

A 3.9% POS Technology Fee will be added to all checks when not paying in cash.  
20% gratuity will be added for parties of 6 or more