

JAZZ DINNER MENU

Spring 2024

PETROSSIAN CAVIAR

Royal Baïka Caviar \$15 per bump

APPETIZERS

- Classic Onion Soup** \$19
sweet onions, crouton, truffle, Gruyère cheese (RGF)
- Mousse de Poulet** \$16
freshly made chicken liver pâté, chives, pickled grapes, red onion confit, tomato compote, grilled 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 bread crumbs, 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

- Double Cut Pork Chop** \$54
20oz. grilled bone-in double cut Berkshire pork chop, whipped celery root, sautéed broccolini, roasted shallots, whole-grain mustard pan sauce
- Filet of Cod** \$36
pan seared Icelandic filet of cod, truffled spring onion risotto with fresh peas and favas, fresh herbs
- Rack of Lamb** \$62
1/2 rack of grilled lamb chops, sautéed red potatoes, sugar peas, asparagus, cherry tomatoes, rosemary merlot reduction
- Mushroom Ragout** \$31
chef's blend of mushrooms (hon-shimeji, oyster, shiitake, maitake, and porcini) in tomato sauce with thyme, fried polenta wedges, chevre (VG) (GF) (RV)
- 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, spicy Aleppo, chevre, garlic bread (VG) (RV) (RGF)
- Wagyu Beef Cheeseburger** \$37
grilled 10 oz. American Wagyu beef, Eli's brioche bun, lettuce, tomato, crispy onions, extra-sharp cheddar, fries (RGF)
- Buttermilk Fried Chicken** \$32
Bell & Evans all-natural chicken, rosemary gravy, chili sauce, cornbread, coleslaw, hot honey butter

DESSERTS

- Strawberry Shortcake** \$12
almond pound cake, fresh strawberries, lemony ricotta whipped cream (N)
- New York Cheesecake** \$12
chocolate fudge, Nutella swirl (N)
- 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