

**Jazz Dinner (Sun-Thurs)
3-Course Prix-Fixe \$38**

Appetizers

Classic Onion Soup

crouton, black truffle, gruyère cheese
\$13.95

Classic Shrimp Cocktail

poached jumbo shrimp, fresh horseradish
smoke's cocktail sauce (GF)
(\$2 supplementary charge for prix fixe)
\$17.95

Crispy Calamari & Popcorn Shrimp

parsley, chipotle aioli, arrabbiata sauce
\$15.95

Fried Oysters

freshly shucked Blue Point oysters,
panko batter, mango habañero salsa
(\$3 supplementary charge for prix fixe)
\$18.95

Mousse of Foie Gras

toast points, sauternes jelly
(\$3 supplementary charge for prix fixe)
\$18.95

Smoked Salmon Platter

Scottish smoked salmon, salmon caviar,
red onions, capers, crème fraîche, pumpnickel (RGF)
\$15.95

Tomato & Mozzarella Salad

Fresh basil, toasted crouton, extra virgin basil oil,
aged balsamic reduction (V) (RVG)

Arugula Salad

baby arugula, red flame grapes,
orange segments, shaved fennel,
white balsamic citrus vinaigrette (VG) (GF)
\$15.95

Dessert with Prix-Fixe

Strawberry Shortcake Cannoli

strawberries, vanilla ricotta cream
\$7.95

Chocolate Fudge Peanut Butter Pie

peanut butter mascarpone, Valrhona chocolate fudge
Oreo cookie crumbles (N)
(\$5 supplementary charge for prix fixe)
\$7.95

New York Cheese Cake

Nutella chocolate fudge (N)
(\$5 supplementary charge for prix fixe)
\$7.95

Crème Brûlée

Tahitian vanilla bean custard, cane sugar caramel
(\$5 supplementary charge for prix fixe)
\$7.95

Entrees

Lobster Bouillabaisse

Alaskan cod, sea scallop, little neck clams,
black mussels, garlic aioli, crouton
(\$3 supplementary charge for prix fixe)
\$32.95

Seared Salmon

filet of atlantic salmon, mussels, wilted arugula, fingerling
potatoes, shallots, dry vermouth, lemon-butter broth
\$29.95

Lobster Ravioli

hand-rolled lobster and scallop ravioli,
tomato vodka sauce, fresh basil
\$28.95

Blackened Striped Bass

pan seared filet of wild striped bass, lemon zest, parsley,
haricot verts, fingerling potatoes (RGF)
\$29.95

Summer Truffle Ratatouille

Japanese eggplant, garden zucchini, summer squash,
tomatoes, red peppers, butter bean cassoulet, thyme,
freshly shaved summer truffle (V) (VG) (GF)
\$29.95

Braised Short Ribs

Balsamic-brown sugar braised short ribs,
caramelized cipollini onion, garlic mashed potatoes,
collard greens, sautéed baby carrots (O)
(\$8 supplementary charge for prix fixe)
\$37.95

Cedar Plank Steak

organic Creekstone Farm NY strip steak, roasted
shallots, onion rings, truffled parmesan fries (RGF) (O)
(\$8 supplementary charge for prix fixe)
\$39.95

Breaded Crispy Pork Chop

pan seared, schnitzel-style center cut pork chop,
baby arugula, red flame grapes, shaved apples,
lemon, mac 'n cheese (O)
\$28.95

White Truffle Chicken

oven-roasted organic breast of chicken, white truffle
porcini mushroom butter, spinach, roasted garden
carrots, yukon gold mashed potatoes (O) (GF)
(\$2 supplementary charge for prix fixe)
\$30.95

Fish Tacos

soft flour tortillas, beer battered cod,
cabbage, red onion, avocado, cilantro,
salsa verde, tomato salsa, chipotle aioli
\$28.95

executive chef - consultant : Patricia Williams
chef de cuisine : Eddy Grullon

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

Kitchen does not split orders or Prix-Fixe.

A la carte prices apply to guests sharing the Prix-Fixe