

**Jazz Dinner (Sun-Thr)
3-Course Prix-Fixe \$42**

Appetizers

Tomato & Mozzarella Salad

heirloom tomatoes, fresh mozzarella, basil,
aged balsamic reduction, basil oil (V) (GF)
\$18.95

Arugula Salad

baby arugula, pomegranate,
orange segments, shaved fennel,
white balsamic citrus vinaigrette (VG) (GF)
\$16.95

Classic Shrimp Cocktail

poached jumbo shrimp, fresh horseradish,
smoke's cocktail sauce (GF)
\$18.95

Crispy Calamari

parsley, chipotle aioli, arrabiata sauce
\$18.95

Smoked Salmon Platter

Scottish smoked salmon, salmon caviar,
red onions, capers, crème fraîche, pumpernickel (RGF)
\$18.95

Louisiana Popcorn Shrimp

fried rock shrimp, chipotle aioli, arrabiata sauce
\$18.95

Charcuterie

black label Serrano ham, smoked speck,
sweet capocollo, pickled vegetables,
dijon mustard, petit toast (RGF)
\$18.95

Dessert with Prix-Fixe

Chocolate Fudge Brownie

Valrhona chocolate, raspberries

Desserts

Chocolate Fudge Peanut Butter Pie

peanut butter mascarpone, Valrhona chocolate fudge,
Oreo cookie crumbles (N)
(\$5 supplementary charge for prix fixe)
\$8.95

New York Cheese Cake

Nutella chocolate swirl (N)
(\$5 supplementary charge for prix fixe)
\$8.95

Crème Brûlée

Tahitian vanilla bean custard, cane sugar caramel
(\$5 supplementary charge for prix fixe)
\$8.95

Entrees

Cajun Lobster Bouillabaisse

Alaskan cod, sea scallops, cajun crawfish,
little neck clams, black mussels, garlic aioli, crouton
\$32.95

Blackened Cod Fish

blackened filet of wild cod,
fried goat cheese polenta, green papaya slaw
\$30.95

Seared Salmon

filet of Atlantic salmon, roasted asparagus,
tarragon béarnaise, fingerling potatoes,
tomato confit (GF)
\$34.95

Summer Truffle Ratatouille

Japanese eggplant, garden zucchini, summer squash,
tomatoes, red peppers, butter bean cassoulet, thyme,
freshly shaved black summer truffle (V) (VG) (GF)
\$32.95

Smoke's Barbecue Ribs

BBQ baby back ribs, bacon braised collard greens,
warm smashed potato salad, jalapeño,
mustard vinaigrette
(\$6 supplementary charge for prix fixe)
\$37.95

New York Strip Steak

aged 14oz organic Creekstone Farm black angus
NY strip steak, bone marrow butter, roasted garlic,
truffled parmesan fries (GF) (O)
(\$10 supplementary charge for prix fixe)
\$44.95

Breaded Crispy Pork Chop

pan seared, schnitzel-style center cut pork chop,
baby arugula, pomegranate, shaved apples,
lemon, mac 'n cheese (O)
\$32.95

Buttermilk Fried Chicken

crispy fried organic Bell & Evans chicken,
rosemary gravy, bacon braised collard greens,
hush puppies (O)
\$30.95

Lobster Ravioli

hand-rolled lobster and scallop ravioli,
tomato vodka sauce, fresh basil
\$32.95

Fish Tacos

soft flour tortillas, beer battered cod,
cabbage, red onion, avocado, cilantro,
salsa verde, tomato salsa, chipotle aioli
\$32.95

executive chef - consultant : Patricia Williams
chef de cuisine : Eddy Grullon
sous chef : Patricio Saavedra

(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