

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

Appetizers

Classic Onion Soup

crouton, black truffle, gruyère cheese
\$15.95

Charcuterie

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

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

Cajun Popcorn Shrimp

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

Arugula Salad

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

Dessert with Prix-Fixe

Macarons & Eclairons

ganache, buttercream (N)!

Desserts

Chocolate Fudge Peanut Butter Pie

peanut butter mascarpone, Valrhona chocolate fudge,
Oreo cookie crumbles (N)
\$8.95

New York Cheese Cake

Nutella chocolate swirl (N)
\$8.95

Crème Brûlée

Tahitian vanilla bean custard, cane sugar caramel
\$8.95

Entrees

Lobster Bouillabaisse

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

Seared Salmon

filet of Atlantic salmon, mussels,
wilted arugula, fingerling potatoes, shallots,
dry vermouth, lemon-butter broth
\$32.95

Black Truffle Ratatouille

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

Braised Short Ribs

balsamic-brown sugar braised short ribs,
caramelized cipollini onion, garlic mashed potatoes,
collard greens, sautéed baby carrots (O)
\$37.95
(\$6 supplementary charge for prix fixe)

Cedar Plank Steak

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

Breaded Crispy Pork Chop

pan seared, schnitzel-style center cut pork chop,
baby arugula, red flame grapes, 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