

**Jazz Dinner  
3-Course Prix-Fixe \$45**

**Appetizers**

**Lobster Bisque**

New England lobster bisque, thyme, crème fraîche

**Classic Onion Soup**

crouton, black truffle, gruyère cheese

**Charcuterie**

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

**Oven Roasted Beef Marrow**

parsley gremolata, red onion marmalade, Texas toast

**Classic Shrimp Cocktail**

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

**Crispy Calamari & Popcorn Shrimp**

parsley, chipotle aioli, arrabiata sauce

**Smoked Salmon Platter**

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

**Arugula Salad**

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

**Dessert with Prix-Fixe**

**Macarons & Eclairs**

ganache, buttercream (N)!

**Chocolate Fudge Peanut Butter Pie**

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

**New York Cheese Cake**

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

**Crème Brûlée**

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

**Entrees**

**Lobster Bouillabaisse**

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

**Seared Salmon**

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

**Tomahawk Veal Chop**

grilled bone-in veal chop, roasted garlic, rosemary butter, haricot verts, potato gratin (RGF)  
(\$2 supplementary charge for prix-fixe)

**Black Truffle Ratatouille**

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

**Braised Short Ribs**

balsamic-brown sugar braised short ribs, caramelized cipollini onion, garlic mashed potatoes, collard greens, sautéed baby carrots (O)

**Cedar Plank Steak**

grilled organic Creekstone Farm NY strip steak, roasted shallots, onion rings, truffled parmesan fries (RGF) (O)  
(\$4 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)

**Buttermilk Fried Chicken**

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

**Lobster Ravioli**

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

**Fish Tacos**

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

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