

Jazz Dinner
3-Course Prix-Fixe \$44.95

Appetizers

Classic Onion Soup

crouton, truffle, gruyère cheese
\$10.95

Mousse of Foie Gras

toast points, sauternes jelly
\$16.95

Classic Shrimp Cocktail

poached jumbo shrimp, fresh horseradish
smoke's cocktail sauce
\$17.95

Fried Oysters

cornmeal battered Blue Point oysters,
mango habañero salsa
\$18.95

Smoked Salmon Platter

red onions, capers, salmon caviar,
crème fraîche, pumpernickel
\$15.95

Crispy Calamari

parsley, chipotle aioli, arrabiata sauce
\$15.95

Baked Vegetable Pasta

roasted tomatoes, sautéed spinach, roasted garlic,
fresh mozzarella, ricotta cheese,
hand rolled pasta, extra virgin olive oil (V)
\$14.95

Arugula Salad

baby arugula, pomegranate seeds, orange segments,
shaved fennel, white balsamic citrus vinaigrette (VG)(GF)
\$15.95

Menu is subject to change without notice based on market price and availability.

executive chef - consultant : Patricia Williams

chef de cuisine : Eddy Grullon

(V) = Vegetarian, (O) = Organic Meat, (HN) = Contains Hazelnuts
(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

Give the gift of music!

**SMOKE Gift Cards and Artist CD's are
available through your server.
Check out the Smoke Sessions Records catalog!**

Entrees

Lobster Bouillabaisse

Alaskan cod, Maine Lobster, sea scallop,
little neck clams, black mussels, Provencale saffron-seafood broth, garlic aioli, crouton
(\$5 supplementary charge for prix fixe)
\$37.95

Braised Short Ribs

caramelized cipollini onion, roasted potatoes,
sautéed baby carrots,
(\$4 supplementary charge for prix fixe)
\$36.95

Jumbo Sea Scallops

cauliflower purée, brussels sprout leaves,
applewood smoked bacon, fig balsamic
\$34.95

Filet Mignon

organic filet of beef, pinot noir shallots, peppercorn sauce,
onion rings, truffled french fries (RGF) (O)
(\$7 supplementary charge for prix fixe)
\$38.95

Grilled Salmon

filet of atlantic salmon, mussels, wilted arugula, fingerling potatoes, shallots, dry vermouth, lemon-butter broth
\$28.95

Breaded Crispy Pork Chop

pan seared, schnitzel-style center cut pork chop,
baby arugula, pomegranate seeds, shaved apples, lemon,
mac 'n cheese (O)
\$26.95

Wild Mushroom Ravioli

white truffles, hand made porcini mushroom pasta
thyme cream sauce (V)
\$28.95

Sautéed Lemon Chicken

organic breast of chicken, spinach, roasted
garden carrots, yukon gold mashed potatoes (O)
\$26.95

Oven Roasted Vegetable Quinoa Fritters

kale, sweet potato, pumpkin seed, organic quinoa,
brussels sprout hash, spicy honey, tomato corn salsa,
vegan chipotle aioli (V) (VG) GF
\$24.95

Fish Tacos

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

Desserts

Almond Biscotti

selection of fresh biscotti, espresso mascarpone
\$7.95

Chocolate Covered Strawberries

dark & white valrhona chocolate
\$7.95

Sugarless Chocolate Mousse

creme chantilly
\$7.95