

**Holiday Jazz Dinner
3-Course Prix-Fixe \$42**

Appetizers

Lobster Bisque

New England lobster bisque, Harveys Bristol Cream

Classic Onion Soup

crouton, black truffle, gruyère cheese

Classic Shrimp Cocktail

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

Smoked Salmon Platter

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

Ham & Cheese Croquettes

black label Serrano ham, applewood smoked Virginia ham, gruyere, béchamel, quince butter

The Wedge Salad

organic iceberg wedge, cherry tomatoes, Roquefort bluecheese, crispy bacon slab, toasted pumpkin seeds, chives, buttermilk ranch, aged balsamic reduction

Arugula Salad

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

Crispy Calamari

parsley, chipotle aioli, arrabiata sauce

Louisiana Popcorn Shrimp

fried rock shrimp, chipotle aioli, arrabiata sauce

Dessert with Prix-Fixe

Macarons & Eclairons

ganache, buttercream (N)!

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)

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

Cajun Lobster Bouillabaisse

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

Black Truffle Ratatouille

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

Seared Salmon

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

Braised Short Ribs*

balsamic-brown sugar braised short ribs, caramelized cipollini onion, garlic mashed potatoes, bacon braised collard greens, sautéed baby carrots (O)
(\$8 supplementary charge)

New York Strip Steak*

aged 14oz organic Creekstone Farm black angus NY Strip steak, béarnaise, roasted garlic, truffled parmesan fries (GF) (O)
(\$10 supplementary charge)

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)

Breaded Crispy Pork Chop

pan seared, schnitzel-style center cut pork chop, baby arugula, pomegranate, shaved apples, lemon, jalapeño 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

chef de cuisine : Eddy Grullon

sous chef : Patricio Saavedra

* (subject to supplementary charge)

(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