

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

Appetizers

Classic Onion Soup

crouton, black truffle, gruyère cheese
\$15.95

The Wedge Salad

organic iceberg wedge, cherry tomatoes, Roquefort bluecheese, crispy bacon slab, toasted pumpkin seeds, chives, buttermilk ranch, aged balsamic reduction
\$16.95

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, pumpnickel (RGF)
\$18.95

Louisiana Popcorn Shrimp

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

Cauliflower Wings

fried snowball cauliflower, buffalo hot sauce, fresh garlic ranch (V)
\$16.95

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

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

Seared Salmon

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

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)
\$39.95

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)
\$44.95

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

Breaded Crispy Pork Chop

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