

NOSH THE NIGHT AWAY

STARTERS

Meatball | 14

five meatballs, ground turkey & andouille sausage, smoked gouda, blood orange & cranberry compote

Stuffed Mushroom | 9 V GF

portabella mushroom stuffed with spinach, artichoke, peppadew peppers, goat cheese, cream cheese, asiago

Grilled Shrimp Cocktail | 16 GF

roasted horseradish tomato dip

Tasso Mac N Cheese | 8

asiago & cheddar cheeses, tasso ham

BOARDS

Taste of Spain | 18

serrano ham, manchego cheese, fig preserve, olive salad, french bread

Mezze Trio Platter | 18 V

white bean hummus, olive tapenade, pickled vegetables, water crackers

Fruit & Fromage | 18 V

brown sugar crusted brie, fresh fruit, fig jam, french bread

SALADS

add salmon for \$12 | add shrimp for \$12 | add steak for \$10

Arugula & Bourbon | 14 V GF

baby arugula, roasted carrot, red and yellow beets, golden raisins, toasted pine nuts, cider bourbon vinaigrette

Strawberry Spinach Salad | 11 V GF

spinach, gorgonzola cheese, candied walnuts, strawberry champagne vinaigrette

ENTRÉES

Walnut Crusted Salmon | 23 GF

brown sugar, walnuts & spices
orzo ratatouille, grilled asparagus

Flat Iron Steak | 25 GF

red & green pebre chileno, caramelized shallot, orzo ratatouille, grilled asparagus

Black Bean Poblano Lasagna | 19 V

black bean, roasted corn, roasted poblano peppers
golden raisins, cotija cheese, asiago bechamel, tomato, corn tortilla

Caribbean Chicken Breast | 19 GF

fresh organic boneless, skinless chicken breast
fresh mango pico de gallo

Vegan Veggie Bowl | 17 V GF

roasted veggies, toasted red quinoa
red bell pepper sauce

DESSERTS

V = vegetarian

GF = gluten free

Carrot Cake by Jen | 8

Chocolate Fudge Cake by Jen | 8

White Chocolate Blueberry Bread Pudding

by The Jazz Kitchen | 8

Opera Cake

by Gallery Pastry Shop | 8

White Chocolate Cheesecake

by Gallery Pastry Shop | 8

Dinner & Beverage
Service Provided by

JAZZ
KITCHEN