**JAZZ AT NAZ FESTIVAL**

**JAZZ CLUB DINNER MENU**

**Lakecia Benjamin & Phoenix**

**Wednesday, & Thursday, February 5 & 6, 2025**

**starter**

buffalo cauliflower

givens family farms organic cauliflower, breaded and roasted, tossed in orange blossom honey and fresno chili hot sauce with green onion and sesame seeds; served with dill house ranch dressing

V/VG (w/o ranch dressing)

**salad**

nero kale chiffonade, king trumpet mushroom “bacon” lardons, citrus segments, pickled red onion, parmesan cheese, orange blossom honey, shallot and apple cider vinaigrette

GF/V & VG (w/o parmesan cheese)

**entrée**

(choice of)

shrimp and scallop etouffee

wild-caught red shrimp and bay scallops slow poached in a cajun tomato ragu served with long-grain white rice, italian parsley, basil, and lemon

GF

half pan-fried cornish game hen

with blanched sugar snap peas, candied sweet potato, apple cider braised collard greens and zesty pan gravy with candied ginger and crispy shallots

sweet potato gnocchi

tossed with safe infused extra virgin olive oil, toasted garlic, pink oyster mushrooms, sweet italian fry peppers, basil, and parmesan cheese

V/VG (w/o parmesan cheese)

**dessert**

(choice of)

pineapple upside down cake chocolate cake

V GF

**Christian McBride**

**Friday & Saturday, February 7 & 8, 2025**

**starter**

sugar snap pea and broccolini arancini ball

sourdough breaded arborio rice served with romesco sauce, fresh basil, shaved parmesan and balsamic reduction

GF/V (contains almonds)

**salad**

insalata mista

red leaf lettuce, arugula, shredded carrots, shaved pickled beets, persian cucumbers, heirloom tomato, with roasted garlic vinaigrette

VG

**entrée**

(choice of)

beef braciola

slow-braised grass-fed skirt steak stuffed with pecorino cheese, toasted breadcrumbs, italian parsley, oregano, and roasted butternut squash in an arrabbiata sauce served with marinated eggplant and creamy polenta

northwest cioppino

wild-caught dungeness crab, manila clams, red shrimp and chinook salmon slowly poached in a saffron, fennel, and san marzano tomato broth, served with crusty sourdough bread, lemony garlic aioli and italian parsley

GF (w/rice substitute for bread)

vegetable lasagna

Hand-rolled vegan delight with roasted and marinated eggplant, zucchini, spinach, lion’s mane mushrooms, pesto, vegan mozzerella, housemade slow-cooked marinara, and basil

V/VG

**dessert**

(choice of)

tiramisu

italian wedding cookies

V

V vegetarian GF gluten free VG vegan