

Jazz Club Dinner Menu

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)

Entrée YOUR CHOICE OF

BEEF BRACIOLA

slow-braised grass-fed skirt steak stuffed with Parmesan 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 (substitutue rice for bread)

VEGETABLE LASAGNA

hand-rolled vegan delight with pesto-roasted and marinated eggplant, zucchini, spinach, lion's mane mushrooms, slow cooked marinara, and basil

V | VG

Dessert YOUR CHOICE OF

TIRAMISÙ

V

ITALIAN WEDDING COOKIES

V

First Course

INSALATA MISTA

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

VG

Beef Braciola



Vegetable Lasagna



HUMBLE BEE



BAKERY
& CAFE

Menu designed & curated
by Chef Jim Bonnano