

# Jazz Club Dinner Menu

## Starter

### BUFFALO CAULIFLOWER

Givens Family Farms organic cauliflower, roasted and breaded, tossed in an orange blossom honey and fresno chili hot sauce with green onions and aioli

V | VG (no aioli)

## First Course

### CITRUS KALE SALAD

Nero kale chiffonade, citrus segments, pickled red onion, Parmesan cheese, with shallot and apple cider vinaigrette and orange blossom honey

GF | V | VG (no Parmesan cheese)



Buffalo Cauliflower

## Entrée YOUR CHOICE OF

### SHRIMP AND SCALLOP ÉTOUFFÉE

wild-caught red shrimp and Bay scallops slow poached in a Cajun tomato ragù served with long-grain white rice, Italian parsley, basil, and lemon

GF

### HALF PAN-FRIED CORNISH GAME HEN

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 sage infused extra virgin olive oil, toasted garlic, pink oyster mushrooms, sweet Italian fry peppers, basil, and Parmesan cheese

V | VG (no Parmesan cheese)

## Dessert YOUR CHOICE OF

### PINEAPPLE UPSIDE DOWN CAKE

V

### CHOCOLATE CAKE

GF

Half Pan-Fried  
Cornish Game Hen



BAKERY  
& CAFE

Menu designed & curated  
by **Chef Jim Bonnano**