

Jaz at Naz Festival Jazz Club Menu

Lakecia Benjamin & Phoenix
Wednesday & Thursday
February 5 & 6, 2025

V = vegetarian GF = gluten free VG = vegan

Starter

Buffalo Cauliflower

Givens Family Farms organic cauliflower, roasted and breaded, tossed in orange blossom honey and fresno chili hot sauce with green onions and aioli V/VG (if selected w/o aioli)

Salad

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

GF/V & VG (when selected without parmesan cheese)

Entrée

(choice of)

Shrimp and Scallop Étouffée

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

V/VG (when selected without parmesan cheese)

Dessert

(choice of)

Pineapple Upside Down Cake

V

Chocolate Cake

GF

Christian McBride
Friday & Saturday
February 7 & 8, 2025

V = vegetarian GF = gluten free VG = vegan

Starter

Sugar Snap Pea and Broccoli 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 Parmesan cheese, toasted breadcrumbs, Italian
parsley, oregano, and roasted butternut squash in an arrabiata 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 (when rice substituted 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

(choice of)

Tiramisu

V

Italian wedding cookies

V