JAZZ SUPPER CLUB DINNER
SEPTEMBER 9, 2021, $60pp

RED QUINOA & AVOCADO SALAD
TOMATO | ONION | GREEN PEPPER | KEY LIME VINAIGRETTE

or

SPINACH SALAD
CANDIED WALNUTS | GOAT CHEESE | RED WINE VINAIGRETTE

~~~~~~~~~~~~

TUSCAN CHICKEN
FINGERLING POTATOES | GARLIC | ASPARAGUS | RED PEPPER COULIS

or

PAN-SEARED SEA BASS
CUMIN-SCENTED SAFFRON RICE | ASPARAGUS | LEMON THYME BEURRE BLANC

or

GRILLED NEW YORK STEAK
CAULIFLOWER GRATIN | ASPARAGUS | WILD MUSHROOM SAUCE

~~~~~~~~~~~~

GERMAN CHOCOLATE ROULADE

or

COCONUT MANGO CHEESECAKE

BEVERAGES

SANGRIA | 14
RED WINE | CARPANO ANTICA | VANILLA | ORANGE | DEMERARA

JAZZ APPLE MARGARITA | 14
TEQUILA | JAZZ APPLE | LIME | AGAVE

SAZERAC | 14
RYE WHISKEY | HERBSAINT | PEYCHAUD’S BITTERS

BOTTLED BEERS | 7
SAM ADAMS REBEL IPA | MURPHY STOUT |
DC BRAU PILSNER | CORONA EXTRA |
CORONA LIGHT | STRONGBOW CIDER

WINES BY THE GLASS

CAPOSALDO PROSECCO | 12
KIM CRAWFORD SAUVIGNON BLANC | 14
LOUIS JADOT STEEL CHARDONNAY | 13
FAMILLE HUGEL RIESLING | 16

RODNEY STRONG CABERNET SAUVIGNON | 15
BENZIGER MERLOT | 13
ALAMOS SELECCION MALBEC | 11
KINGS RIDGE PINOT NOIR | 14