

JAZZ NIGHT MENU

\$70 PER PERSON + SERVICE CHARGE

STARTERS

SALMON CEVICHE (gf)

lime, cilantro, jalapenos, cucumber, Greek yogurt

SHRIMPS TEMPURA (df)

tiger shrimps, Tentsuyu sauce

VEAL TONNATO (gf/df)

roasted home cured veal loin, preserved tuna sauce, capers, pickles

MELON SALAD (v/gf)

cantaloupe melon, cherry tomatoes, mozzarella, Kalamata olive, red onion

MAINS

GRILLED WAHOO (gf/df)

lemon polenta, gingered snow peas, olives tapenade

SHRIMPS SKEWERS

pan seared shrimps, breadcrumbs, tomatoes, red onion and avocado salad

DRY AGED LONG ISLAND STRIP (gf)

grilled 8 oz "tagliata" style, arugula, cherry tomatoes, shaved parmesan

CREAMY TRUFFLE MUSHROOMS PASTA (vg)

*casarecce pasta, mushrooms medley, creamy sauce,
truffle oil, shaved asparagus*

DESSERT

TORTA CAPRESE

chocolate and almond cake, Chantilly cream, chocolate sauce

APPLE TART

vanilla ice cream, raisin sauce

BERRIES SALAD (vg)

fresh berries, mango, lemongrass, coconut sorbet

Prices are subject to 17% service charge. V - vegetarian VG - vegan GF gluten free N contains nut