

Saturday, November 2, 2024

Jazz
Cellars
DINNER MENU

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APPETIZERS

Pastry bites with Spinach, Feta and Balsamic Drizzle,
Braised Lamb meatballs, Coconut shrimp

FIRST COURSE - SALAD

Mixed Greens and Arugula tossed in a Maple Dijon
Vinaigrette, Roasted Squash, Pickled Red Onions, Candied
Walnuts and Feta

SECOND COURSE - FISH

Blackened Mahi Mahi with Fruit Salsa served with Coconut
Rice and sauteed Bell Peppers and Onions

THIRD COURSE - BEEF

Roasted New York Strip Loin cooked medium rare &
topped with a Rosemary Blue Cheese Butter & sauteed
Wild Mushrooms served with Cheesy Potato Gratin &
roasted Vegetable Medley

DESSERT

Chocolate Cup filled with Dark Chocolate Mousse and
garnished with fresh Blueberries & Chambord Whipped
Cream

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