

DINE & NOSH

VALENTINE'S DAY SPECIAL FOR 2

choice bottle of wine:

Joel Gott Cabernet or Santa Cristina Pinot Grigio

Two JK House Salads

Choice of 2 Entrées

Dessert to Share

\$79 + tax & gratuity

STARTERS

Hot Crab Dip | 12

crab, parmesan, peppadew peppers, crusty bread

Baked Goat Cheese | 9 **V**

romesco sauce, chèvre, fresh basil, crusty bread

Brussels, Bacon & Bleu Cheese | 9 **V** **GF**

roasted brussel sprouts, pancetta, gorgonzola

Grilled Shrimp Cocktail | 14 **GF**

grilled shrimp, roasted tomato horseradish dip

BOARDS v

Smoking Goose Little Italy Board | 23

stagberry salame, capocollo, honey whipped ricotta, smoked mozzarella, crusty bread

Mezze | 21

roasted pickled vegetables, feta with Mediterranean olives, garlic rosemary hummus, tzatziki, pita

MAINS

Beef Short Ribs | 25

red wine demi-glace, pancetta mushrooms
yukon gold mashed potatoes, roasted asparagus

Lasagna Classico | 17

romesco, asiago, ricotta, ground beef, italian sausage

Tuscan Salmon | 25 **GF**

charred cherry tomato, spinach, fresh herbs, lemon
yukon gold mashed potatoes, roasted asparagus

Herb Roasted Chicken | 21 **GF**

fresh organic chicken breast, rosemary, thyme, lemon,
yukon gold mashed potatoes, roasted asparagus

Vegan Bowl | 17 **V** **GF** +chicken 22, +salmon 27, +shrimp 26

roasted sweet potato, cauliflower, brussel sprouts
zucchini "noodles", quinoa, pine nuts, red bell pepper sauce

SALADS

Winter Quinoa Salad | 14 **V** +chicken 19, +salmon 24, +shrimp 23

mixed greens, quinoa sweet potato, cauliflower,
cherry tomato, goat cheese, pine nuts, dried cranberry
dijon vinaigrette

Caesar Salad | 10 **V** +chicken 15, +salmon 20, +shrimp 19

romaine, crouton, parmesan, house caesar

DESSERTS v

Chocolate Hazelnut Pillow | 8 **GF**

dark chocolate caramel mousse, hazelnut-chocolate
crunch, flourless chocolate cake

White Chocolate Vanilla Bean Cheesecake | 8 **GF**

macaron crust, sweet cream

Jazz Kitchen Bread Pudding | 8

blueberry, white chocolate, brioche,
bourbon cream sauce, whipped cream

Carrot Cake | 8

housemade by Jen

V = vegetarian

GF = gluten free

Dinner & Beverage
Service Provided by

JAZZ
KITCHEN

COCKTAILS

“La Vedette” 10 - go Shannon go
Tito's, St. Germain, white cranberry, lime

Slow & Low Sidecar 9

Slow & Low bourbon, Grand Marnier, lemon, simple, bitters

Espresso Martini 9

Ketel One Vodka, Kahlua, cold-brewed espresso

Duo Old Fashion 13

Templeton rye, Woodford Reserve, simple,
angostura bitters, regan orange bitters

Blanco Agave Drop 11

Maestro Dobel tequila, Grand Marnier, agave nectar,
fresh lemon, raspberry puree

The W 11

Abuelo 7 yr, pineapple, disarrono, angostura

The Minelli 14

Don Julio Anejo, sweet vermouth, bitters, orange twist

Perfect Lady 9

Hendricks gin, stirrings ginger, fresh lemon, bitters

MOCKTAIL

Lemon Ginger Shake Up 6

fresh lemon, ginger, simple

SPIRITS

VODKA

Tito's 7.50

Ketel One 8.50

Ketel Citroen 8.50

Grey Goose 9.50

RUM

Don Q Silver 8.50

Sailor Jerry 9

Ron Abuelo 7yr 10

BOURBON

Buffalo Trace 9

Makers Mark 9

Knob Creek 9

Woodford Reserve 9

CORDIALS

Disaronno Amaretto 8

Bailey's Irish Cream 8

Chambord 8

Frangelico 7.50

Kahlua 7.50

Grand Marnier 8

St Germain 8

Sambuca White 7

GIN

Bombay Sapphire 8.50

Hendricks 9.50

Tanqueray 8

TEQUILA

Don Julio Blanco 10

Don Julio Reposado 12

Don Julio Anejo 13

WHISKEY

Crown Royal 9

Jameson Irish 7.50

Slow & Low Rye 8

Templeton Rye 9

SCOTCH

Dewars White Label 9

Johnnie Walker Black 9

SINGLE MALT

Balvenie 12yr 11

Lagavulin 16yr 15

McCallan 12yr 11

COGNAC

Hennessy VS 8

Remy VSOP 10.50

LAVAZZA COFFEE, HOT TEA - 3

COKE, DIET, SPRITE, ICED TEA - 2.50

GOSLING'S GINGER BEER - 3.50

SAN PELLEGRINO 750ml - 7

WHITE

	glass	btl
KENWOOD brut bubbles	7.50	28
Sonoma, CA • light, crisp & refreshing		
CHARLES & CHARLES reisling	8	30
Washington • candied fruit, semi-dry, citrus		
TERRA D'ORO moscato	9	34
Amador County, CA • crisp, peach, apricot, honey, lemon		
SANTA CRISTINA pinot grigio	9	34
Northern Italy • pineapple, green apples hint of orange zest		
CHARLES KRUG sauvignon blanc	9.50	36
Napa, CA • crisp, citris, passionfruit, vibrant acidity		
NAPA CELLARS chardonnay	12	46
Napa, CA • butterscotch, pear, toasted oak		

RED

	glass	btl
JOEL GOTT pinot noir	11	42
Santa Barbara Co., CA • soft tannins, cherry cola, red ripe fruit		
CAMPO VIEJO tempranillo	8	30
Spain • plum, rustic, smooth		
DONA PAULA malbec	10	38
Argentina • black fruits, violets, spices		
McMANIS merlot	9.50	36
Codi, CA • blackberry, vanilla, baking spices		
PETER LEHMANN PORTRAIT BAROSSA shiraz	11	42
South Australia • full bodied, rich flavored wine, red berries, cherry spice, chocolate, hint of licorice, soft finish		
PHANTOM RED BLEND	11	42
petite sirah, zinfandel, merlot, Cabernet		
California • black pepper, juniper and cranberry, rustic jamminess, black plums and berries		
FREAKSHOW RED syrah, petite sirah	12	46
Lodi Appellation • robust, ripe plum, caramel, blackberry maple, velvety smooth with a bold finish		
CARMEN FRIDA KAHLO cabernet	9.50	36
Chile • black currants, blackberries, smooth		
FOLIE A DEUX cabernet	12	46
Alexander Valley, CA • fine tannins, black currant, cherry dark plum, violet		

ROSÉ

CHATEAU ST MICHELLE rose	7.50	28
Columbia Valley, WA • fine tannins, black currant, cherry dark plum, violet		
MUMM NAPA brut rose		38
Napa • red & black fruit, wild strawberry, bing cherry, dark plum		

BEER

Bells Two Hearted	IPA 6
Sun King Sunlight	cream ale 6.5
Sun King Wee Mac	scottish ale
Michelob Ultra	light lager 5
Miller Lite	american pilsner 5

RESERVE WINES

World Class Music - World Class Wines
Wines are in limited supply

VEUVE CLICQUOT CHAMPAGNE **Reims, France**

Hints of toasty vanilla and yellow and white fruits.
Perfect balance of aromatic intensity and freshness.
Excellent choice for any occasion or celebration. \$80

NEYERS CARNEROS CHARDONNAY **Carneros, California – 2015**

Planted in the cool-weather area of Carneros,
near the San Francisco Bay this wine features smaller
'Shot-Wente', heirloom Chardonnay grapes,
An especially flavorful wine. \$60

ROSE ROCK by DROUHIN PINOT NOIR **Eola-Amity Hills, Willamette Valley, Oregon - 2015**

A lovely, deep red color. The nose is floral, spicy
and beautiful. Intense & savory character.
Notes of dark berry preserves, a touch of caramel,
black cherry, dried flowers and tilled earth. \$80

FROG'S LEAP MERLOT **Rutherford Napa Valley - 2015**

Plum fruit aromas enriched by the lush Merlot flavors
Grown in cool clay soils. dark raspberry aromas
silken yet powerful. \$70

STAG'S LEAP CELLARS **ARTEMIS CABERNET SAUVIGNON** **Napa Valley, California – 2015**

Dark cherry, berry fruit, cassis, sweet vanilla, hint of olive.
Smooth entry with a rich mouthfeel and lingering
finish of black cherry and dusty cocoa. \$90

QUINTESSA CABERNET SAUVIGNON **Napa Valley, California - 2015**

Seductive wine beginning with intense black fruits and
warm spice. Bound together by lively acidity. Finishing
with dense yet silky tannins. Aromas of black cherry
and blackcurrant with hints of dark chocolate. \$250

