



ANN ARBOR, MI

LOVE
OF
MUSIC

American Shared Plates

— AT THE BLUE LLAMA JAZZ CLUB —

LOVE
OF
FOOD

Bacon Wrapped Artichokes 12
Meyer Lemon Aioli

Crispy Foie Gras PB&J 15
Marcona Almond, Michigan Strawberry Jam

Bluepoint Oysters 18
½ Dozen, Pickled Garlic Scape, Strawberry

Crispy Deviled Eggs 8
Goat Cheese, Espelette Chile

Shrimp Cocktail 15
Gulf Prawns, Smoked Tomato & Horseradish Escabeche

Etouffee Croquettes 12
Poached Crawfish, Smoked Tomato Romesco

Charred Baby Octopus 15
Foie Gras Brulee, Cherry, Pickled Pearl Onion

Red Beans & Ricely Cakes 10
Bacon, Bourbon, Smoked Tomato Aioli

Spanish Octopus Torchon 16
Chorizo Escabeche, Yucca Puree

Yucca Gnocchi 16
Wild Mushroom, Spring Pea, Michigan Feta

Poached Monkfish 16
Collard Greens, Acorn Fed Prosciutto Consommé

Hokkaido Scallops 29
Miso Beurre Blanc, Chorizo Crumble

Great Lakes Whitefish 18
Cornmeal Crust, Smoked Potato, Black Garlic Aioli

Grilled Chicken Roulade 24
Ratatouille, Pinenuts, Parmesan

Colorado Lamb Chops 44
Dirty Wild Rice, Prosciutto Olive Escabeche

Dry Aged Snake River Wagyu Sirloin 48
Ancho Chile, Foie Gras Bordelaise

CHARCUTERIE & CHEESE

VEGETABLES

La Quercia Prosciutto Acorn Fed, Iowa	8
Foie Gras Torchon Sauternes, Pink Peppercorn	18
Country Pate Berkshire Pork, Marcona Almonds	14
Mushroom Pate Wild Michigan, Parmesan Crisp	12
Cheese Tasting Smoked Frozen Grapes, Local Honey	16
Charcuterie Tasting Stone Ground Mustard, House Pickle	20
Cheese & Charcuterie Tasting Rotating Selection	26

Local Green Salad 10 Asparagus, Aged Cheddar, Candied Sunflower Seeds
Salt Roasted Beet Carpaccio 10 Goat Cheese, Toasted Coriander, Chestnut Crisp
Chilled Asparagus 16 Cured Egg Yolk, Cabernet Vinaigrette, Caviar

Blistered Shishito Peppers 9 Yuzu, Burnt Garlic, Maldon Salt
Marinated Radishes 10 Herbed Cheese, Candied Cashews, Strawberry
Charred Yucca 10 Smoked Pinenut Escabeche, Orange Mojo
Smoked Potatoes & Chorizo 12 Poached Egg, Spanish Olive, Apple Cider Glaze

CHEF'S IMPROVISATIONS 65/PER PERSON

Chef Louis Goral will guide your journey through his menu of Jazz Inspired American Shared Plates. The tasting menu changes frequently to always provide a unique experience. Please alert your server of any allergies or dietary restrictions.

Improv Wine Pairing
\$35 per person

Improv Wine Pairing Deep Cuts
\$55 per person

Does not include tax or gratuity

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.