



For The Love of Food, For The Love of Music

ANN ARBOR, MI

LOVE OF MUSIC

American Shared Plates

— AT THE BLUE LLAMA JAZZ CLUB —

LOVE OF FOOD

Bacon Wrapped Artichokes

Meyer Lemon Aioli

Crispy Deviled Eggs

Goat Cheese, Roasted Chile

Kumamoto Oysters (1/2 dozen)

Pickled Garlic Scape, Strawberry

Etoufee Croquettes

Poached Crawfish, Smoked Tomato Romesco

Charred Baby Octopus

Foie Gras Brulee, Cherry, Pickled Pearl Onion

Red Beans and Ricely Cakes

Bacon, Bourbon, Smoked Tomato Aioli

Shrimp Cocktail

Gulf Prawns, Smoked Tomato & Horseradish Escabeche

Yucca Gnocchi

Wild Mushroom, Spring Pea, Michigan Feta

Crispy Foie Gras PB&J

Marcona Almond, Michigan Strawberry Jam

Poached Monkfish

Collard Greens, Acorn Fed Prosciutto Consome

Hokkaido Scallops

Miso Beurre Blanc, Chorizo Crumble

Grilled Chicken Roulade

Ratatouille, Pinenuts, Parmesan

Great Lakes Whitefish

Cornmeal Crust, Smoked Potato, Black Garlic Aioli

Colorado Lambchops

Dirty Wild Rice, Prosciutto Olive Escabeche

Dry Aged Snake River Wagyu Sirloin

Ancho Chile, Foie Gras Bordelaise

Spanish Octopus Torchon

Chorizo Escabeche, Yucca Puree

CHARCUTERIE & CHEESE

Foie Gras Torchon Sauternes, Pink Peppercorn

Country Pate Berkshire Pork, Marcona Almonds

Mushroom Pate Wild Michigan, Parmesan Crisp

Chef's Selection Rotating Selection of Cheeses

Chef's Selection Rotating Selection of Charcuterie

Chef's Selection Charcuterie & Cheese Selection

Local Green Salad

Asparagus, Sheep's Cheese, Candied Sunflower

Salt Roasted Beet Carpaccio

Goat Cheese, Toasted Coriander, Chestnut Crisp

Chilled Asparagus

Cured Egg Yolk, Cabernet, Caviar

Blistered Shishito Peppers

Yuzu, Burnt Garlic, Maldon Salt

Marinated Radishes

Farm Cheese, Candied Cashew, Strawberry

Smoked Potatoes and Chorizo

Poached Egg, Spanish Olive, Apple Cider Glaze

Charred Yucca

Smoked Pinenut Escabeche, Orange Mojo

VEGETABLES

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 and seasonally 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.