



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 12**  
Marcona Almond, Michigan Strawberry Jam

**Bluepoint Oysters 18**  
½ Dozen, Pickled Garlic Scape, Strawberry

**Crispy Deviled Eggs 8**  
Goat Cheese, Espelette Chile

**Grilled Prawns 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 Medallions 16**  
Chorizo Escabeche, Yucca Puree

**Yucca Gnocchi 17**  
Wild Mushroom, Spring Pea, Michigan Feta

**Prince Edward Island Mussels 14**  
Manzanilla Sherry, Chorizo, Pickled Chile

**Diver Scallops 29**  
Miso Beurre Blanc, Chorizo Crumble

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

**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 8**  
Acorn Fed, Iowa

**Foie Gras Torchon 18**  
Sauternes, Pink Peppercorn

**Country Pate 14**  
Berkshire Pork, Marcona Almonds

**Mushroom Pate 12**  
Wild Michigan, Parmesan Crisp

**Cheese Tasting 16**  
Smoked Frozen Grapes, Local Honey

**Charcuterie Tasting 20**  
Stone Ground Mustard, House Pickle

**Cheese & Charcuterie Tasting 26**  
Rotating Selection

**Local Green Salad 10**  
Asparagus, Aged Cheddar,  
Candied Sunflower Seeds

**Salt Roasted Beet Carpaccio 10**  
Goat Cheese, Toasted Coriander,  
Chestnut Crisp

**Charred Asparagus 12**  
Blood Orange Hollandaise,  
Marcona Almond Gremolata

**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.

Does not include tax or gratuity

**Improv Wine Pairing**  
\$35 per person

**Improv Wine Pairing Deep Cuts**  
\$55 per person

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.