



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 (½ Dozen) 21**  
Sea Urchin Mousse, Pickled Radish, Caviar Powder

**Chilled Summer Pea Soup 13**  
Smoked Hamachi, Herbed Touille

**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

**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

**Grilled Boneless Berkshire Ribs 35**  
Bleu Cheese Bacon Potato Salad, Summer Slaw

**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

**Whole Grilled Branzino 38**  
Mediterranean Sea Bass, Charred Fennel Chimichurri

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

## CHARCUTERIE & CHEESE

## VEGETABLES

**La Quercia Prosciutto 8**  
Acorn Fed, Iowa

**Michigan Cherry & Foie Gras 15**  
Foie Gras Mousse, Marcona Almond

**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**  
Grilled Orange Hollandaise,  
Marcona Almond Gremolata

**Blistered Shishito Peppers 9**  
Yuzu, Burnt Garlic, Maldon Salt

**Marinated Radishes 10**  
Herbed Cheese, Candied Cashews,  
Strawberry

**Summer Squash 11**  
Feta Cheese Espuma, Sour Cherry,  
Heirloom Cherry Tomato

**Smoked Potatoes & Chorizo 12**  
Poached Egg, Spanish Olive,  
Apple Cider Glaze

**Michigan Tomato Salad 14**  
Compressed Peach, Balsamic Reduction,  
Yuzu Olive Oil, Mozzarella

## 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.