



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

Baked Bluepoint Oysters (½ Dozen) 21
Swiss Chard, Pernod, Tumbleweed Cheddar, Herb Breadcrumbs

Roasted Acorn Squash Bisque 13
Charred Morcilla, Chestnut, Candied Pepitas

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

Tamale Bolitos 10
Michigan Sweet Corn, Cotija Cheese,
Serrano Lime, Crispy Choclo

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.