

APRIL WINE & DINE

"A CELEBRATION OF JAZZ"

APRIL 28TH & 29TH 2021

~MENU~

NEW YORK LOX & BAGELS

TOASTED BAGELS SCHMEARED WITH CHIVE CREAM CHEESE
WITH SMOKED SALMON AND DILL MUSTARD DRESSING.

WINE: PALADIN PINOT GRIGIO ROSE', ITALY

CHICAGO STYLE MINI HOT DOG

LOADED LOCALLY MADE HOT DOGS.

WINE: THE FOG PINOT NOIR, CALIFORNIA

KANSAS CITY BRISKET BURNT ENDS

CRISPY CUBES OF SLOW SMOKED BRISKET
WITH COLE SLAW AND BAKED BEANS.

WINE: SPOKEN BARREL MERITAGE, WASHINGTON

NEW ORLEANS SWEET POTATO PIE

TOPPED WITH BOURBON PRALINE SAUCE AND WHIPPED CREAM.

WINE: FROZE' FROZEN ROSE SANGRIA