**Signature Cocktail**

**Sinatra Smash**
Jack Daniels Tennessee Whiskey, Crème de Cassis, Blackberry Vanilla Simple Syrup, Lemon Juice, Lime Juice, Blackberries

**Hors d’Oeuvres**

**Italian Stuffed Mushrooms**
Crimini Mushrooms, Italian Sausage, Housemade Ricotta, Green Onion, Red Bell Pepper, Garlic

**Truffle-Parmesan Deviled Eggs**
Fresh Chive, Paprika

**Smoked Oyster Bruschetta**
House Smoked Gulf Coast Oysters, Garlic Butter Crostini, Shallot Mignonette, Horseradish Crema

**Appetizer**

**Whey Brined Chicken Piccata**
Parmesan Gnocchi, White Wine, Lemon, Caper, Butter

**Soup**

**What A Wonderful World Soup**
House Chicken Stock, Turkey Meatballs, Ditalini Pasta, Autumn Greens, Mirepoix

**Entree**

**Duke Ellington’s Wellington**
Buttery Potato Puree, Marinated Grilled Green Beans, Red Wine Demi-Glace

**Dessert**

**Frank’s Lemon Mascarpone Cheesecake**
Brown Butter-Graham Cracker Crust, Lemon Curd, Macerated Starberry, Strawberry Puree

Lucky Goat Coffee & Twining’s Tea
THE BAND
General Manager: Kate Ash
Steward Manager: Shannon Ray
Chef: James Hudson
Sous Chef: Owen Forrest
Bar Manager: Brian Stieglitz
Service Manager: Alysia Garcia
Service Manager: Sydney Scott

THANK YOU
Thank you all for joining us tonight in The Blues Basement. We hope the universal language of jazz has brought all of us together and opened our hearts to new friends and new memories. As Frank Sinatra would say, now that you’ve made it here, you can make it anywhere. From the bottom of our hearts, thank you for being a part of it.

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