

SUPPER CLUB

⁵95 per guest - friday & saturday evenings - 6:30pm seating

includes one bottle of wine per two guests choice of red, white, or sparkling - server will offer detailed selections

CHOICE OF ONE APP

charcuterie and cheese board

grain mustard, giardiniera, olives, country terrine, focaccia, grapes, honey, walnut raisin baguette

fried calamari

passata sauce, zucchini, pickled fresnos, aioli

burrata

roasted acorn squash, hazelnuts, honey, pomegranate, crispy sage

CHOICE OF ONE ENTRÉE

roasted half chicken

roasted potatoes, charred carrots, cipollini onions

rigatoni

lamb ragu, parmigiano-reggiano, truffle butter, rosemary

branzino filet

lemon butter sauce, snow peas, roasted vine tomatoes, crispy capers, fried anchovies

12oz new york strip steak

roasted garlic, red watercress, cowboy butter, fries

DESSERT

chocolate mousse

@igchospitality

culinary director: barry tonks



@winniesjazzbar
executive chef: jose molina

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

