

twenty-eight
ATLANTIC

Jazz Prix Fixe Menu

Appetizers

Chowder

Native clams, pickled celery, dill

Lobster Carbonara

Craft pancetta, egg yolk, shiitake, bucatini*

Halibut Ceviche

Agua chili blood orange, champagne mango*

Kale Salad

Chopped baby kale, lemon, pangritata, asiago

Entrées

Cod

Cod, spinach, salsify, oyster, béarnaise

Beef Filet

Cauliflower pinenut purée, endive, lardons, bleu cheese*

Local Striped Bass

Eggplant, squash, bagna cáuda

Pappardelle

Mushroom brodo, greens, parmigiana

Desserts

Chocolate Trilogy Cake

White chocolate mousse, mint chocolate

Rhubarb Yogurt Petit Gâteau

Whipped ganache, strawberry glaze

Vanilla Bean Mousse

Banana compote, miso ginger ice cream

EXECUTIVE CHEF JAMES HACKNEY

PASTRY CHEF ASHLEY CORRAO

A 20% service charge and 7.0% meals tax is added to your check.

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.
Please inform your server if anyone in your party has a food allergy.