



# JUMPIN' JAY'S

FISH CAFE

## APPETIZERS

### BEET BORSCHT SOUP <sup>(GF)</sup> <sup>(V)</sup>

CARROT SUNFLOWER SEED GREMOLATA, CRÈME FRAÎCHE

### BABY SPINACH SALAD <sup>(GF)</sup> <sup>(V)</sup>

TOASTED OAT WALNUT CRUMBLE, CARAMELIZED PEAR, LABNEH,  
CREAMY WHITE BALSAMIC VINAIGRETTE

### CHEF'S CEVICHE <sup>(GF)</sup>

PICKLED JALAPEÑOS, CANDIED TEQUILA LEMON PEEL, RADISH

### SMOKED SALMON GRAPE LEAVES <sup>(GF)</sup>

LEMON DILL BEURRE BLANC

## ENTREES

### HADDOCK STEW <sup>(GF)</sup>

SWEET CHILI BABY SHRIMP, CRIMINI MUSHROOMS, ASPARAGUS, MISO CONSOMMÉ

### BROWN BUTTER SCALLOP <sup>(GF)</sup>

ARUGULA PESTO, CAULIFLOWER & DATES, PROSCIUTTO DUST

### NH MUSHROOM & CELERIAC RAGOUT

CRISPY PARMESAN POLENTA, BABY WATERCRESS SALAD, BURNT LEEK VINAIGRETTE

### BRAISED LEMON CHICKEN THIGHS <sup>(GF)</sup>

SWEET BLACK PEPPER GLAZE, WHIPPED YUKON POTATO, CHARRED MAPLE CARROT

## DESSERT

### CITRUS SYLLABUB <sup>(GF)</sup>

LEMON THYME CURD, CRANBERRY BISCOTTI CRUMBLE,  
CANDIED LEMON PEEL

### ALMOND ORANGE CHOCOLATE CAKE <sup>(GF)</sup>

STEWED DRIED FRUITS  
WHIPPED CRÈME FRAÎCHE

ITEMS WITH <sup>(GF)</sup> OR <sup>(V)</sup> CAN BE MADE GLUTEN FREE OR VEGETARIAN  
\*\* PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES \*\*  
THIS MENU IS SUBJECT TO CHANGE