



THE FINE DINING CHEF LLC

Chef Carlton

AN UPSCALE CULINARY ESCAPE
WHERE SMOKE MEETS JAZZ.

Smoke is not a cuisine—
it is a technique.

Each element is prepared on
a custom offset smoker and
finished with refined culinary
discipline, blending fire,
finesse, and global influence.

EVENING MENU

AN EVENING OF SMOKE, TECHNIQUE, AND RHYTHM

BREAD SERVICE

8

Warm Artisan Baguette

- Whipped Brisket Tallow Butter
- Brown Butter Miso Butter

STARTER

14

STRAWBERRY & CANDIED WALNUT SALAD

Baby greens • Fresh strawberries

Candied walnuts • Feta • Aged balsamic

SHAREABLE

28

SMOKED SAUSAGE CHARCUTERIE

House-smoked sausage • Seasonal fruit

House pickles • Artisan crackers

SIGNATURE SELECTION

36

SMOKED ANGUS BRISKET

Foie au Poivre • Charred Asparagus

Lemon Zest • Crispy Shallots

CHEF'S CONFECTIONS

DUAL CHOCOLATE PANNA COTTA

12

Dark chocolate & white chocolate panna cotta

Finished with edible gold dust

SMOKED CHERRY PANNA COTTA

12

Vanilla bean panna cotta

Smoked dark cherry compote • Fresh mint

BOURBON DARK CHOCOLATE FUDGE

10

Handcrafted artisan fudge

Infused with bourbon & premium dark chocolate

WHITE MISO PEANUT BUTTER FUDGE

10

Artisan peanut butter fudge

Balanced with white miso for a subtle savory finish



CHEF'S PHILOSOPHY

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*S*ROXOR GIN
JAZZ NIGHT
MAY 9, 2026
7:00 PM – 11:00 PM
DALLAS, TEXAS

STAY CONNECTED

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