DINNER

Simple Green Salad
Blue Cheese Crumble, Walnuts, and Herb Vinaigrette

Dizzy's Club Signature Fried Chicken
Roasted Vegetables

Bourbon Glazed Meat Loaf
Sweet Potato Wedges

Three Bean Stew
Grilled Pita

Assorted Cookies and Brownies

WINE

Pinot Grigio, Principato
Appealing fruit aromas mingle with delicate floral notes. Crisp, light, and elegant, with alluring fruit flavors. A stylish and versatile wine.

Malbec, Portillo
Fresh flavors of red currant and black cherry supported by sweet, round tannins ending in a long finish with notes of cinnamon and cloves.

EILEEN MYLES
March 1, 2016

Executive Chef Tsering Nyima, BAMcafé
Guest Executive Chef David Heredia, Dizzy's Club Coca-Cola
Tsering Nyima joined Great Performances as BAMcafé’s executive chef in 2010. His culinary experience is grounded in French, Indian, New American, German, Austrian, Chinese, and Japanese cuisines. Chef Nyima was born in eastern Tibet and left at age 14 for a life of exile in India, where he learned how to cook while at a Buddhist monastery. Nearly a decade later, he came to New York and mastered his cooking skills and knowledge under the guidance of Laurent Tourondel (BLT Steak, BLT Burger, Brasserie Ruhlmann), Gary Robins (Moko), Kurt Gutenbrunner (Wallse, Blaue Gans), and Tadeo Mikami (Hatsuhana).

Chef David Heredia is the oldest of a family of five children. He spent the better part of his younger years with his great grandfather in Xochihuehuetlan, Guerrero, Mexico. While tending to and caring for the family farm, he had the opportunity to learn about fresh and organic ingredients at an early age. From the seeds of the farm to his signature dishes as executive chef of Dizzy’s Club Coca-Cola, Chef Heredia’s passion for natural, seasonal ingredients has continued to grow and is evident in each of his menus at the iconic jazz club.