

# Mothers Day

## Brunch Menu

**70\$ Menu**

Plus Tax and Gratuity

Live Pianist/Singer from  
12:30 p.m. to 3:30 p.m.



**BLÜ**  
R I S T O R A N T E

### Appetizers

Hard Boiled Egg, Gem Lettuce, Medley Tomato, Pancetta  
Chip, Avocado, Gorgonzola Dressing

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Truffled Beef Carpaccio, Crispy Capers, Parmigiana,  
Crostoni, House Pickles, Mix Greens

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Compressed Cantaloupe, Prosciutto, Honey, Mix Greens,  
Balsamic Reduction

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Eggplant Caponata, Goat Cheese Mousse, Fresh Basil,  
Balsamic Pearls, Crostoni

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Arugula, Shaved Pecorino, Cucumber, Black Figs, Cherry  
Tomato, Honey Balsamic Vinaigrette

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Soup of the Day

### Mains

Wild Mushroom, Pesto & Sundried Tomato Frittata, Mix  
Greens, Cherry Tomato, Whipped Ricotta

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Linguini, Light Lemon Chili Tomato Sauce, Lemon,  
Calamari, Mussels

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Zucchini Pasta, Green Pea Puree, Sundried Tomato,  
Kalamata Olives, Walnuts

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Goat Cheese and Spinach Stuffed Chicken Breast,  
Rapini, Parsnip Puree,  
Honey Mustard Chicken Jus

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Smoked Salmon Eggs Benedict, Green Onions, Caper  
Hollandaise, Ciabatta Bun, Spring Mix

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Roasted Atlantic Salmon, Rapini, Parsnip Puree, Beluga  
Lentils & Quinoa, Chive Oil

### Dessert Platter

Tiramisu

Pistachio & Coconut Cannoli

Lemon Meringue Tart

Biscotti and Berries

# Mothers Day

## Dinner Menu

**\$90 Menu**

Plus Tax and Gratuity

Live Pianist/Singer from  
6:00 p.m. to 9:00 p.m.



**BLÜ**  
R I S T O R A N T E

### Appetizers

Ontario Burrata, Balsamic Reduction, Salsa Verde, Basil,  
Heirloom Tomato, Candied Walnuts

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Truffled Beef Carpaccio, Crispy Capers, Parmigiana,  
Croستini, House Pickles, Arugula

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Compressed Watermelon Feta Cheese, Cucumber  
Pearls, Mint, Pistachio

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Ahi Tuna Tartare, Saffron Leek Fonduta, Truffle Aioli,  
Sweet Potato Chips, Sesame Vinaigrette

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Arugula, Shaved Pecorino, Cucumber, Black Fig, Cherry  
Tomato, Honey Balsamic Vinaigrette

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Soup of the Day

### Mains

Crab Ravioli, Spicy Lemon Rose Sauce, Mix Greens

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Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced  
Eggplant, Pineapple Chutney, Red Pepper Coulis

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Zucchini Pasta, Green Pea Puree, Sundried Tomato,  
Kalamata Olives, Walnuts

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Goat Cheese & Spinach Stuffed Chicken Breast, Rapini,  
Parsnip Puree, Honey Mustard Chicken Jus

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Grilled 6oz Beef Tenderloin, Rapini, Roasted Fingerling  
Potato, Wild Mushroom Veal Jus

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Roasted Atlantic Salmon, Rapini, Parsnip Puree, Beluga  
Lentils & Quinoa, Chive Oil

### Dessert Platter

Tiramisu

Pistachio & Coconut Cannoli

Lemon Meringue Tart

Biscotti and Berries