

Mothers Day

Brunch Menu

70\$ Menu
Plus Tax and Gratuity

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



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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Mix Greens, Pecorino Cheese, Cucumber, Strawberry,
Roasted Beets, Beet 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,
Heirloom Carrots, 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, Heirloom Carrots, Rapini,
Parship Puree, Beluga Lentils & Quinoa, Chive Oil

Dessert Platter

Tiramisu

Pistachio & Coconut Cannoli

Lemon Meringue Tart

Biscotti and Berries

BLÜ
R I S T O R A N T E

Mothers Day

Dinner Menu

\$90 Menu
Plus Tax and Gratuity

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



BLÜ
RISTORANTE

Appetizers

Ontario Burrata, Balsamic Pearls, Basil, Pumpkin Seeds,
Radicchio, Orange, Raspberry Vinaigrette

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

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Bosc Pear, Roasted Beets, Goat Cheese, Arugula,
Candied Walnuts, Walnut Vinaigrette

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

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Mix Greens, Pecorino Cheese, Cucumber, Strawberry,
Roasted Beets, Beet Vinaigrette

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Soup of the Day

Mains

Crab Ravioli, Spicy Rose Sauce, Lemon, 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,
Heirloom Carrots, Rapini, Parsnip Puree, Honey Mustard

Chicken Jus

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Grilled 6oz Beef Tenderloin, Heirloom Carrots, Rapini,
Potato Puree, Wild Mushroom Veal Jus

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Roasted Atlantic Salmon, Heirloom Carrots, Rapini,
Parship Puree, Beluga Lentils & Quinoa, Chive Oil

Dessert Platter

Tiramisu

Pistachio & Coconut Cannoli

Lemon Meringue Tart

Biscotti and Berries