

BLÜ
RISTORANTE

New Years Eve 2022

Live Pianist/Singer after 8:00 p.m. to Midnight

First seating \$105.00 tables back by 8:30 p.m.

Second Seating \$150.00 after 7:45 p.m. to late 2022

NYE 2022 Blu Ristorante tax & gratuity not included 4
course Pre-Fixe Menu

FIRST COURSE

Choice of
Formaggio or **Charcuterie**, with Accoutrements,
Marinated Olives, and Crostini

SECOND COURSE

Zuppa Del Giorno

~
Truffled Beef Carpaccio, Crispy Capers, Parmigiano,
Crostini, House Pickles

~
Ahi Tuna Tartar, Saffron Leek Fonduta, Pistachio, Truffle
Aioli, Sweet Potato Chips, Sesame Vinaigrette

~
Braised Lamb Meatballs, Shaved Pecorino Cheese,
Pomodoro Sauce, Fresh Basil

~
Ontario Burrata, Orange Pearls, Mint, Roasted
Heirloom Beets, Beetroot Emulsion

~
Compressed and Shaved Apple, Feta Cheese,
Candied Pecans, Honey, Apple Cider Vinaigrette

THIRD COURSE

Tomato Braised Beef Cheek Ragu, Wild Mushrooms,
Sweet Potato & Ricotta Gnocchi, Fresh Basil

~

Roasted Pumpkin Ravioli, Gorgonzola, Balsamic
Reduction, Brown Butter, Crispy Sage

~

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

~

Branzino, Lemon Caper White Wine Sauce, Roasted
Heirloom Beets, Salsa Verde

~

Tomato Braised Osso Bucco, Wild Mushroom Risotto

~

Woodfire Grilled 12oz Ribeye, Heirloom Carrots, Rapini,
Sweet Potato Gratin, Mushroom Veal Jus

~

Roasted Australian Rack of Lamb, Heirloom Carrots,
Rapini, Parsnip Puree, Mushroom Veal Jus

FOURTH COURSE

Tiramisu

~

Hazelnut Cannoli

~

Chocolate Cake

~

Basil Lime Pannacotta

Executive Chef: Eric Bucher