



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

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

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

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

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

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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

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

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

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

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Tomato Braised Osso Bucco, Wild Mushroom Risotto

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

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

FOURTH COURSE

Tiramisu

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Hazelnut Cannoli

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Chocolate Cake

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Basil Lime Pannacotta

Executive Chef: Eric Bucher