

BLÜ

RISTORANTE

New Years Eve Menu 2023

Live Pianist/Singer, (John Campbell) for both sittings.

First Sitting \$130 plus tax and gratuity
4:30 to 7:00 p.m. Tables back at 8:30 p.m.

Second Sitting \$155.00 plus tax and gratuity
7:45 p.m. onwards

Charcuterie / Fromage: (Choice of)

Accompanied with Crostini and Olives

Prosciutto Di Parma, Beef Salami, Soppressata
or
Manchego, Bella Vittano, Brie De Meaux

APPETIZER

Zuppa Del Giorno

Bosc Pear, Goat Cheese, Roasted Beets, Mix Greens,
Candied Walnuts, Dijon Walnut Vinaigrette

Burrata, Black Figs, Radicchio, Blood Orange,
Balsamic Reduction, Pepitas Seed, Citrus Vinaigrette

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

Gem Lettuce, Crisp Prosciutto, Focaccia Croutons,
Caesar Dressing, Baked Parmigiano Chip

ENTREE

Homemade Lemon Feta Spinach Tortelloni, Brown Butter, Chili, Fried Sage
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Woodfire Grilled Beef Tenderloin, Roasted Heirloom Carrots, Parsnip Puree, Mushroom Veal Jus
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Squid Ink Tagliatelle, Steamed Atlantic Lobster, Basil, Cherry Tomato, Rose Sauce
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Woodfire Grilled Sea Bream, Beluga Lentils, Lemon Roasted Yukon Gold Potato, Salmoriglio Sauce
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Sesame Seared Rare Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper Coulis
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Zucchini Pasta, Green Pea Puree, Sundried Tomato, Black Olives, Walnuts

DESSERT

Saffron Candied Orange Pannacotta
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Tiramisu, Berry Coulis
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Sorbet
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Cinnamon Poached Pear, Crème Anglaise
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Chocolate Pistachio Cannoli

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