



BLU 5 COURSE TASTING MENU

\$70 per person plus tax and gratuity

(choice of)

FIRST

Compressed Watermelon, Feta Cheese, Cucumber, Mint, Pistachio, Balsamic Pearls

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

SECOND

Burrata, Basil, Heirloom Tomato, Balsamic Pearls, Candied Walnuts, Salsa Verde

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

THIRD

Roasted Butternut Squash Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Crispy Sage

Grilled Calamari, Pepperonata, Olives, Capers, Balsamic Reduction, Mixed Greens

FOURTH

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

Goat Cheese & Spinach Stuffed Chicken Breast, Heirloom Carrot, Parsnip Puree, Fried Chickpea, Honey
Mustard Chicken Jus

FIFTH

Lime, Basil Panna Cotta

Bella Vittano, Aged Gouda, Pineapple Chutney

(Available Monday to Fridays)