



BLU 5 COURSE TASTING MENU

\$79 per person plus tax and gratuity

Available Sunday - Friday

(Choice of)

FIRST

Poached Pear, Feta Cheese, Pistachio Brittle, Torched Fig, Mixed Greens, Basil, Honey

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

SECOND

Burrata, Mint, Roasted Beet, Candied Walnut, Orange, Radicchio, Pickled Saskatoon Berry

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

THIRD

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

Grilled Calamari, Pepperonata, Olives, Capers, Balsamic Reduction, Arugula

*Pasta Del Giorno **(add \$5)**

FOURTH

Woodfire Grilled Branzino, Parsnip Puree, Roasted Beet, Green Bean, Lemon Caper Sauce

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

*Woodfire Grilled Quarter Australian Rack of Lamb, Green Bean, Heirloom Carrot, Wild Mushroom
Risotto, Mushroom Veal Jus **(add \$11)**

FIFTH

Coconut Saffron Panna Cotta

Tiramisu, Raspberry Coulis

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