



## **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

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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

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

### **THIRD**

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

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

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

### **FOURTH**

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

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

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

### **FIFTH**

Coconut Saffron Panna Cotta

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Tiramisu, Raspberry Coulis

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