



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

SECOND

Burrata, Mint, Roasted Beet, Candied Walnut, Orange, Radicchio, Pickled Loganberries

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

FOURTH

Woodfire Grilled Branzino, Parsnip Puree, Roasted Beet, Asparagus, Lemon Caper Sauce

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

FIFTH

Lime, Basil Panna Cotta

Tiramisu, Raspberry Coulis