



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
Sauvignon Blanc, **Domaine L'Herre**, Gascone, FR (7.25 3oz)

Ahi Tuna Tartare, Saffron Leek Fonduta, Pistachio, Lemon Aioli,
Sweet Potato Chips, Sesame Vinaigrette
Rose 'Grenache-Cinsault', **Les Oliviers**, Languedoc-Roussillon, FR (7.50 3oz)

SECOND

Burrata, Mint, Roasted Beet, Candied Walnut, Orange, Radicchio, Pickled Saskatoon Berry
Pinot Grigio, **Villa Marchesi**, Veneto, IT (7.25 3oz)

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles
Cabernet Sauvignon, **Windstorm**, Napa Valley, CA (8.50 3oz)

THIRD

Roasted Butternut Squash Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Crispy Sage
Pinot Noir, **Parducci**, **Mendocino**, CA (11.00 3oz)

Grilled Calamari, Pepperonata, Olives, Capers, Balsamic Reduction, Arugula
Sauvignon Blanc, **Domaine L'Herre**, Gascone, FR (7.25 3oz)

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

FOURTH

Woodfire Grilled Branzino, Parsnip Puree, Roasted Beet, Green Bean, Lemon Capers Sauce
Grechetto, **La Carraia**, Umbria, IT (9.00 3oz)

Goat Cheese & Spinach Stuffed Chicken Breast, Heirloom Carrot, Parsnip Puree, Fried
Chickpea, Honey Mustard Chicken Jus
Chardonnay, **Cedar Rock**, Napa Valley, CA (9.00 3oz)

*Woodfire Grilled Quarter Australian Rack of Lamb, Green Bean, Heirloom Carrot, Wild
Mushroom Risotto, Mushroom Veal Jus **(add \$11)**
Tempranillo, **Bodegas Ondalan**, Rioja, SP 9.00 3oz

FIFTH

Coconut Saffron Panna Cotta
Limoncello (12.50 1oz)

Tiramisu, Raspberry Coulis
Vidal Icewine, **Peller Estates**, Niagara, ON 2010 (13.50 1oz)

*Blu Chocolate Cake, Caramel Sauce, Vanilla Gelato **(add \$5)**
Taylor 10 yr Tawny Port (13.00 1oz)

