

# BLÜ

RISTORANTE & LOUNGE

## **BLU 5 COURSE TASTING MENU**

\$79 per person plus tax and gratuity

Available Sunday - Friday

**(Choice of)**

### **FIRST**

Compressed Watermelon, Feta, Balsamic Pearls, Pistachio Brittle, Mint, Fig Raspberry Vinaigrette

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, Heirloom Tomato, Candied Walnut, Basil, Radicchio, Salsa Verde  
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  
Sauvignon Blanc, **Domaine L'Herre**, Gascone, FR (7.25 3oz)

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

### **FOURTH**

Woodfire Grilled Branzino, Parsnip Puree, Roasted Cauliflower, Lemon Caper Sauce  
Grechetto, **La Carraia**, Umbria, IT (9.00 3oz)

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

\*Woodfire Grilled Quarter Australian Rack of Lamb, Asparagus, 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)

