

BLU NEW YEAR'S MENU 2025

First Seating \$135.00 plus tax and gratuity, from 4:30 p.m. to 7:30 p.m.

Tables are required back the latest at 8:30 p.m.

Second Seating \$165.00 After 7:45 p.m. onwards

Antipasti

Selection of Salumi and Formaggio accompanied with Crostini, Olives, and Chutney

Appetizer

Zuppa Del Giorno

Saffron Poach Pear, Goat Cheese, Cranberry, Radicchio, Walnut Brittle, Maple Dijon Vinaigrette

Italian Burratta, Roasted Beetroot, Seabuckthorn, Fig, Pistachio, Balsamic Pearls

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

Gem Lettuce, Crisp Prosciutto, Focaccia Croutons, Caesar Dressing, Baked Parmigiano Chip

Entrée

Chestnut & Ricotta Tortelloni, Medjool Date, Chili, Thyme Beurre Blanc

Woodfire Grilled Beef Tenderloin, Heirloom Carrot, Roasted Parsnip, Mushroom Veal Jus

Nova Scotia Atlantic Lobster, Squid Ink Tagliatelle, Basil, Cherry Tomato, Coconut Bisque

Pan Seared Arctic Char, Forbidden Rice, Bagnetto Verde, Broccolini, Red Pepper Coulis

Pan Seared Nova Scotia Scallops, Beluga Lentils, Quinoa, Cherry Tomato, Prosciutto Chip, Saffron
Beurre Blanc

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Black Olives, Walnuts (Vegan)

Dessert

Hibiscus Pannacotta

Tiramisu, Berry Coulis

Fresh Fig Ricotta Tart, Honey

Pistachio Cannoli