



BLU VALENTINES MENU 2025

Live Guitarrist/Singer from 5:00 p.m. to 11:00 p.m.

\$105.00 per person plus gratuity (2 hour table allocation)

Appetizer

Zuppa Del Giorno (Vegan, GF)

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 Herb Polenta, Mushroom Veal Jus

Nova Scotia Atlantic Lobster, Tagliatelle, Black Olive, Capers, Tomato Coconut Bisque

Pan Seared Atlantic Salmon, Broccolini, Bagnetto Verde, Lentils & Quinoa, Roasted Red Pepper Coulis

Pan Seared Scallops, Beluga Lentils & Quinoa, Saffron Crema, Prosciutto Chip, Cherry Tomato,

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

Dessert

Coconut Saffron Pannacotta, Hibiscus (Vegan, GF)

Tiramisu, Berry Coulis

Cinnamon Ricotta Tart, Fig, Honey

Pistachio Cannoli

Sorbet, Mint