



BLU 5 COURSE TASTING MENU

\$79 per person plus gratuity

FIRST

Saffron Poached Pear, Gorgonzola, Cranberry, Radicchio, Walnut Brittle, Maple Dijon 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, Roasted Beetroot, Seabuckthorn, Fig, Pistachio, Balsamic Pearls
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)

*Pasta Del Giorno (add \$5)

THIRD

Chestnut Ricotta Tortelloni, Sliced Medjool Date, White Wine Thyme Buerre Blanc
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)

*Sous Vide Grilled Moroccan Octopus, Cherry Tomato, Cucumber, Dried Black Olive, Eggplant Puree,
Yogurt (add \$8)
Grechetto, **La Carraia**, Umbria, IT (9.00 3oz)

FOURTH

Woodfire Grilled Branzino, Parsnip Puree, Roasted Cauliflower & Beets, 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, 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)

