



BLU 5 COURSE TASTING MENU

\$79 per person plus tax and gratuity
Available Sunday – Friday

FIRST

Arugula, Fennel, Pecorino, Orange, Pomegranate Seed, Honey Vinaigrette
Sauvignon Blanc, **Domaine L'Herre**, Gascone, FR (9.00 3oz)

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Sweet Potato Chip, Yuzu Vinaigrette
Rose 'Grenache-Cinsault', **Les Oliviers**, Languedoc-Roussillon, FR (8.75 3oz)

SECOND

Italian Burrata, Heirloom Tomato, Peach, Almond, Salsa Verde
Pinot Grigio, **Villa Marchesi**, Veneto, IT (8.00 3oz)

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles
Cabernet Sauvignon, **Catena**, Mendoza, ARG (9.25 3oz)

THIRD

Goat Cheese Spinach Ravioli, Crumbled Pistachio, Sage Lemon Brown Butter
Pinot Noir, **Astrolabe**, Marlborough, NZ (12.00 3oz)

Grilled Calamari, Caper Berry, Black Olive, Peperonata, Roasted Red Pepper Coulis
Sauvignon Blanc, **Domaine L'Herre**, Gascone, FR (9.00 3oz)

*Sous Vide Moroccan Octopus, Cherry Tomato, Lemon, Pine Nut, Eggplant Puree (**add \$8**)
Grechetto, **La Carraia**, Umbria, IT (8.50 3oz)

FOURTH

Grilled Branzino, Lemon, Asparagus, Salsa Verde
Grechetto, **La Carraia**, Umbria, IT (9.25 3oz)

Spinach Ricotta Chicken Involtini, Fingerling Potato, Grilled Zucchini, Piperade Sauce
Chardonnay, **Yarran**, New South Wales, AUS (9.25 3oz)

*Grilled Quarter Australian Rack of Lamb, Heirloom Carrot, Basil Risotto, Pomegranate Jus (**add \$11**)
Montepulciano, **San Lorenzo Unami Ronchi**, Abruzzo, IT (9.25 3oz)

FIFTH

Strawberry Panna Cotta
Limoncello (10.00 1oz)

Pistachio Tiramisu
Vidal Icewine, **Peller Estates**, Niagara, ON 2010 (12.00 1oz)

*Blu Chocolate Cake, Caramel Sauce, Vanilla Gelato (**add \$5**)
Taylor 10 yr Tawny Port (11.50 1oz)