



## BLU 5 COURSE TASTING MENU

\$79 per person plus tax and gratuity

### FIRST

Arugula, Fig, Pecorino, Bartlett Pear, Maple Sherry Vinaigrette  
Sauvignon Blanc, **Domaine L'Herre**, Gascone, FR (9.00 3oz)

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

### SECOND

Italian Burrata, Heirloom Tomato, Roasted Red Beet, Candied Walnut, Red Beet Vinaigrette  
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

Butternut Squash Ravioli, Crispy Sage & Parmesan, Red Pepper Emulsion, Brown Butter Sauce  
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, Rapini, Salsa Verde  
Grechetto, **La Carraia**, Umbria, IT (9.25 3oz)

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

\*Grilled Quarter Australian Rack of Lamb, Brussel Sprout, Truffled Wild Mushroom Risotto,  
Madeira Jus (**add \$11**)  
Montepulciano, **San Lorenzo Unami Ronchi**, Abruzzo, IT (9.25 3oz)

### FIFTH

Pineapple Coconut 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)