BLÜ
RISTORANTE & LOUNGE

LUNCH A LA CARTE

CHARCUTERIE E FROMAGGIO

$11 per selection – Accompanied with Pickled Vegetable, Crostini, Chutney

Prosciutto di Parma
Soppressata
Bresaola
Salami
Cacciatore Salsiccia
Capicola

Gouda, Beemster NE
Gorgonzola, IT
Pecorino Romano, IT
Oveja Con Trufa, ESP
Bella Vittano, Wisconsin USA
Brie De Meaux FR

ANTIPASTI

Zuppa Del Giorno M/P

Castelvetrano Olives, Artichoke, Orange, Sumac 11

Sweet Potato & Zucchini Fritters, Mint, Cucumber, Yogurt 17

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles 23

Grilled Calamari, Caper Berry, Black Olive, Peperonata, Roasted Red Pepper Coulis 25

Sous Vide Moroccan Octopus, Cherry Tomato, Lemon, Pine Nut, Eggplant Puree 29

Wild Mushroom Arancini, Arugula, Parmesan, Pomodoro Sauce 19

Burrata, Roasted Beet, Orange, Radicchio, Candied Pecan, Carrot Ginger Emulsion 23

Arugula, Cranberry, Goat Cheese, Apple, Puffed Quinoa, Prosecco Emulsion 17
Add Chicken Breast 15 *Add Tiger Shrimp (3) 16 *Add Salmon 17

Gem Lettuce, Parmesan, Olive Crumble, Focaccia Crouton, Prosciutto, Caesar Dressing 18
Add Chicken Breast 15 *Add Tiger Shrimp (3) 16 *Add Salmon 17

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu Vinaigrette 25

PIZZA (8 inches)

Eggplant Caponata, Zucchini, Gorgonzola, Pistachio, Honey 25

Duck Confit, Caramelized Onion, Apple, Goat Cheese 26

Wild Mushroom, Truffle Oil, Fontina Cheese, Arugula 25

Burrata, Pomodoro Sauce, Basil, Balsamic Reduction 25

Executive Chef: Eric Bucher & Chef: Hassan Pradhan

PASTA E RISOTTI

Gluten Free Pasta Available

Classic Bolognese, Pappardelle 28

Cacio e Pepe, Linguini 21

Sweet Potato Gnocchi, Beef Cheek, Wild Mushroom, Whipped Ricotta, Tomato Marsala Sauce 32

Butternut Squash Ravioli, Crispy Sage & Parmesan, Red Pepper Emulsion, Brown Butter Sauce 35

Linguini, Pan Seared Diced Atlantic Salmon, Zucchini, Cherry Tomato, Olive, Caper, Rose Sauce 24

Pappardelle, Pan Seared Chicken Tender, Wild Mushroom, Truffle Oil, Arugula,
White Wine Cream Sauce 23

Linguini, Shrimp, Calamari, Mussel, Black Olive, Cherry Tomato, Caper, Coconut Seafood Bisque 36

Truffled Wild Mushroom Risotto 27

Zucchini Pasta, Sundried Tomato, Spring Green Pea, Almond, Garlic, Basil Pesto
(Vegan & Gluten Free) 26

PIATTO PRINCIPALE

Pan Seared Atlantic Salmon, Green Bean, Heirloom Carrot, Butternut Squash Puree 33

Grilled Branzino, Lemon, Grilled Zucchini, Salsa Verde 48

Seared Rare Pistachio Crusted Ahi Tuna, Pickled Shallot, Pomegranate Seed, Chili Aioli, Orange 48

Grilled Australian Rack of Lamb, Green Bean, Truffled Wild Mushroom Risotto, Madeira Jus 75

Spinach Ricotta Chicken Involtini, Roasted Potato, Grilled Zucchini, Piperade Sauce 33

Choice of:

Grilled 8 oz Tenderloin 61 / 10 oz Striploin 49 / 12 oz Ribeye 67

Grilled Zucchini, Heirloom Carrot, Roasted Yukon Potato, Madeira Jus

CONTORNI

13
Wild Mushroom, Truffle Oil
Roasted Yukon Potato, Lemon, Salsa Verde
Green Beans, Sliced Almonds
Truffle Parmesan Frites

Executive Chef: Eric Bucher
Chef: Hassan Pradhan

note: one check per table, gratuity of 18% will be applied to parties of 6 or more and advise your server of any allergies