BLÜ
RISTORANTE & LOUNGE

NYE MENU2027

$110.00 per person for the **FIRST** sitting 4:00PM to 7:30 p.m. plus tax and gratuity. Live Music (Pianist/singer). Tables are required back by 8:30 p.m. the latest

$130 per person for **SECOND** sitting 7:30 p.m. onwards plus tax and gratuity
$110 per person for Cozy Private room 5:00 p.m. onwards plus tax and gratuity (live music also in private room)

Live Music (Alternating Guitarist/Singer and Pianist/Singer) Starting 5:00 PM to 1:00 AM

Appetizer (choice)

Soup of the Day (GF, DF)

Truffled Beef Carpaccio, Crispy Capers, Parmesan, Crostini, House Pickles

Italian Burrata, Roasted Red Beet, Orange, Radicchio, Candied Pecan, Carrot Ginger Emulsion (GF)

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu (DF, GF)

Wild Mushroom Arancini, Pomodoro Sauce, Arugula, Truffle Oil

Entrée (choice)

Grilled 8 oz Tenderloin, Grilled Zucchini, Heirloom Carrot, Roasted Yukon Potato, Madiera Jus

Grilled Branzino, Lemon, Grilled Zucchini, Salsa Verde (GF, DF)

Duck Confit Leg, Butternut Squash Puree, Heirloom Carrot, Pomegranate Duck Jus (GF, DF)

Butternut Squash Ravioli, Crispy Sage and Parmesan, Red Pepper Emulsion, Brown Butter Sauce.

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Zucchini Pasta, Pesto, Sundried Tomato, Green Peas, Almond, Garlic (GF, V)

Grilled Australian Lamb Rack, Green Bean, Truffled Wild Mushroom Risotto, Madiera Jus (Add $12)

Linguini, Shrimp, Calamari, Mussel, Black Olive, Caper, Coconut Seafood Bisque (DF)

Dessert (choice)

Pistachio Tiramisu

Roasted Apple, Butterscotch Pudding, Puff Pastry, Toasted Almond

Pineapple Coconut Panna Cotta, (GF, V)

Blu Chocolate Cake, Caramel Sauce, Vanilla Gelato

Sorbet of the Day, Chocolate Bark & Soil