

**BLÜ**  
RISTORANTE

# *New Years Eve 2022*

Live pianist/singer 6:30 p.m. to 10:30 p.m.

First seating \$120.00 starts at 4:30 p.m. tables back at 7:45 pm  
Second seating \$150.00 starts at 8:00 pm.

Restaurant will close at 11:00 pm due to new health Canada regulations. NYE 2022 Blu Ristorante tax & gratuity not included 4 course Pre-Fixe Menu.

## **FIRST COURSE**

Choice of  
**Formaggio or Charcuterie**, with Accoutrements,  
Marinated Olives, and Crostini

## **SECOND COURSE**

Zuppa Del Giorno

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

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Ahi Tuna Tartar, Saffron Leek Fonduta, Pistachio, Truffle  
Aioli, Sweet Potato Chips, Sesame Vinaigrette

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Shaved Pecorino Cheese, Pomodoro Sauce,  
Fresh Basil

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Ontario Burrata, Orange Pearls, Mint, Roasted  
Heirloom Beets, Beetroot Emulsion

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Compressed and Shaved Apple, Feta Cheese,  
Candied Pecans, Honey, Apple Cider Vinaigrette

### THIRD COURSE

Tomato Braised Beef Cheek Ragu, Wild Mushrooms,  
Sweet Potato & Ricotta Gnocchi, Fresh Basil

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Roasted Pumpkin Ravioli, Gorgonzola, Balsamic  
Reduction, Brown Butter, Crispy Sage

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Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced  
Eggplant, Pineapple Chutney, Red Pepper Coulis

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Roasted Atlantic Salmon, Heirloom Carrots, Rapini,  
Parsnip Puree, Beluga Lentils & Barley, Chive Oil

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Tomato Braised Osso Bucco, Wild Mushroom Risotto

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Woodfire Grilled 12oz Ribeye, Heirloom Carrots, Rapini,  
Sweet Potato Gratin, Mushroom Veal Jus

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Woodfire Grilled 16oz Veal Chop, Heirloom Carrots,  
Rapini, Parsnip Puree, Mushroom Veal Jus

### FOURTH COURSE

Tiramisu

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Hazelnut Cannoli

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Chocolate Cake

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Basil Lime Pannacotta

*Executive Chef: Eric Bucher*