BLU 5 COURSE TASTING MENU
$79 per person plus tax and gratuity
Available Sunday - Friday

(Choice of)

FIRST
Poached Pear, Feta Cheese, Pistachio Brittle, Torched Fig, Mixed Greens, Basil, Honey

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

SECOND
Burrata, Mint, Roasted Beet, Candied Walnut, Orange, Radicchio, Pickled Loganberries

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

THIRD
Roasted Butternut Squash Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Crispy Sage

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Grilled Calamari, Pepperonata, Olives, Capers, Balsamic Reduction, Arugula

FOURTH
Woodfire Grilled Branzino, Parsnip Puree, Roasted Beet, Asparagus, Lemon Caper Sauce

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Goat Cheese & Spinach Stuffed Chicken Breast, Heirloom Carrot, Parsnip Puree, Fried Chickpea, Honey
Mustard Chicken Jus

FIFTH
Lime, Basil Panna Cotta

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Tiramisu, Raspberry Coulis