

APPETIZERS

Baked Goat Cheese

Grilled Baguette, Orange Essence, Honey Pecan Dressing

Crispy Lump Crab Cake

Baby Arugula, Smoked Tomato Vinaigrette

Potato Croquette

Smoked Gouda, Tasso Ham, and Black Bean Purée

SOUPS & SALADS

Chilled Sweet Pea Soup

Crab Salad, Toasted Almonds

Spicy Roasted Plantain Corn Soup

Green Chiles, Cilantro

Endive Salad

Watercress, Crispy Apples and White Balsamic Vinaigrette

BLU Caesar Salad

Parmesan, Sprouts, Tofu and Creamy Smoked Garlic Dressing

Daily alternative dressing / vinaigrette

SALAD ENTRÉE

Sautéed Veal Scaloppini
with Lemon Herb Salad

ENTRÉES

Angus Style Beef Stuffed Pasta Shells

Black Truffle Vinaigrette, Ricotta Fondus

Broiled Lobster Tail

Scallops, shrimp, roasted lemon, saffron risotto & white truffle oil

Phyllo Crusted Chicken Paillard

Sautéed Artichokes, Kalamata Olives, Spinach,
Preserved Tomatoes and Saffron Aioli

New York Pepper Steak*

Caramelized Cipolini Onions, Watercress
and Olive Oil Mashed Potatoes

Daily Vegetable

Spaghetti with Marinara Sauce and Parmesan

CLASSIC FAVORITES

Broiled Atlantic Salmon Filet*

Roasted Chicken Breast

Grilled New York Strip*

YOUR SOMMELIER RECOMMENDS

By the Bottle

White: Pouligny - Montrachet, Luis Jadot, France

Red: Poggio al Tesoro, Bolgheri, "Sondraia", Tuscany, Italy

By the Glass

White: Pinot, Albariño, "Castell de Pinot", Catalunya, Spain

