



STARTERS

ANGUS BEEF CARPACCIO* 
Black Truffle Aioli, Herb Salad, Garlic Chips

BLU CHEESE SOUFFLÉ 
Candied Anjou Pears, Port Wine Reduction

GRILLED CALAMARI
Shaved Fennel, Lemon Confit, Sourdough

VICHYSOISE
Seared Shrimp, Charred Leek Oil

ASPARAGUS CREAM SOUP
Mushroom Panna Cotta, Pancetta Crisp, Lemon Oil

BABY SPINACH SALAD 
Roquefort Cheese, Bloomed Craisins, Toasted Pecans,
Prosciutto, Black Pepper Emulsion

CAPRESE SALAD
Sliced Buffalo Mozzarella, Heirloom Tomato,
Pistachio Pesto, Balsamic Glaze

BLU SIGNATURE ENTREÉS

DIJON GLAZED SALMON SALAD*
Mizuna Greens, Pickled Vegetables

ROASTED CHICKEN BREAST 
Green Lentil Blini, Wilted Spinach, Tomato-Garlic Emulsion

PAN-SEARED RED SNAPPER
Chorizo White Bean Cassoulet, Upland Cress

PAN-SEARED FILET MIGNON* 
Celery Purée, Green Asparagus, Cabernet Confit Shallots,
Olive Oil Beef Jus

ORECCHIETTE PASTA
Shiitake Mushrooms, Peas, Asparagus Tips, Smoked Pecorino

DAILY VEGETABLE
Baby Poached Vegetables, Lemon-butter Sauce

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

DESSERTS

DULCE DE LECHE CREMA CATALANA
Infused Custard, Caramelized Sugar Topping

CHOCOLATE CHERRY TRIFLE
Devils Food Cake, Black Tea Chocolate Mousse

**NO SUGAR ADDED
BANANA-BLUEBERRY CRÊPE**
Warm Vanilla Sauce

ICE CREAM

**VANILLA, CHOCOLATE,
RUM-RAISIN, CHERRY-BRANDY**

SORBET
Guava

LOW FAT FROZEN YOGURT
Plain or Vanilla Lychee

NO SUGAR ADDED
Vanilla Ice Cream

CLASSIC DESSERTS

NEW YORK CHEESE CAKE
Your Choice of Caramel, Chocolate, Strawberry,
Peach, Passion Fruit Toppings

APPLE PIE A LA MODE
Vanilla Ice Cream

CRÈME BRULÉE

CHOCOLATE CAKE
Dulce de Leche, Chocolate Fudge

BLU SIGNATURE COCKTAILS

PICKING SEASON
Novo Fogo Cachaça, Lemon,
Fresh Cider, Organic Apple

WHISKEY BLU
Knob Creek Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES
Don Julio Reposado, Fresh Pineapple, Lime,
Coriander, Green Chartreuse, Soda

SPICE MARKET
Bombay Sapphire Gin, Lemon, Chinese 5 Spice,
Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS
Ketel One Vodka, Pimm's, Lime,
Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich