

## Seated Option One

Choice of One Appetizer, Two Entrees, One Dessert

\$65

### First Course

#### Classic Caesar Salad

Romaine,  
shaved parmesan, focaccia croutons

#### Baby Kale Salad

Cara Cara orange, avocado, Roma tomato,  
Tangerine vinaigrette

#### Butternut Squash Soup

Pumpkin seed oil, crispy pancetta

### Second Course

#### Baked Haddock

Wild rice, grilled green beans,  
tomato-caper vinaigrette

#### Fresh Fusilli Pasta

Roasted tomato, asparagus, fresh mozzarella,  
garlic, basil, olive oil

#### Grilled Flat Iron Steak

Mashed potato, baby kale, arugula,  
red wine sauce, crispy shallots

### Third Course

#### Seasonal Cheesecake

Tiramisu

Chocolate Cake

## Seated Option Two

Choice of Two Appetizers, Two Entrees, One Dessert

\$80

### First Course

#### Mixed Greens Salad

Blood oranges, goat cheese, almonds, lemon vinaigrette

#### Baby Spinach Salad

Grilled onions, candied walnuts, tomato,  
balsamic vinaigrette

#### Mushroom Soup

Croutons, scallions, truffle oil

#### Short-Rib Flatbread

Caramelized onions, blue cheese, mache, balsamic glaze

### Second Course

#### New York Strip Steak

Garlic mashed potato, asparagus, porcini mushroom sauce

#### Statler Chicken Breast

Roasted baby potatoes, Brussels sprouts,  
Natural herb au jus

#### Atlantic Salmon

Jasmine rice, roasted vegetables, ginger vinaigrette

#### Three-Cheese Ravioli

Roasted tomato, basil pesto, pine nuts, shaved parmesan

### Third Course

Seasonal Cheesecake

Tiramisu

Chocolate Cake

Crème Brulee

## Seated Option Three

Choice of Two Appetizers, Three Entrees, Two Desserts

\$95

### First Course

#### Mixed Greens Salad

Cherry tomato, grilled onions, candied walnuts,  
grilled pear, balsamic vinaigrette

#### Classic Caesar Salad

Romaine,  
shaved parmesan, focaccia croutons

#### Grilled Zucchini Soup

Basil pesto, pine nuts

#### Tuna Tartare

Wonton chips, wakame seaweed salad, fresh mango,  
sesame seeds

### Second Course

#### Filet Mignon

Grilled asparagus, medley roasted baby potato,  
sundried tomato, pinot noir sauce

#### Grilled Mahi Mahi

Carrot ginger puree, green beans, mango salsa

#### Roasted Duck Breast

Swiss chard, crispy polenta cake,  
grain mustard-apple cider sauce

#### Miso Salmon

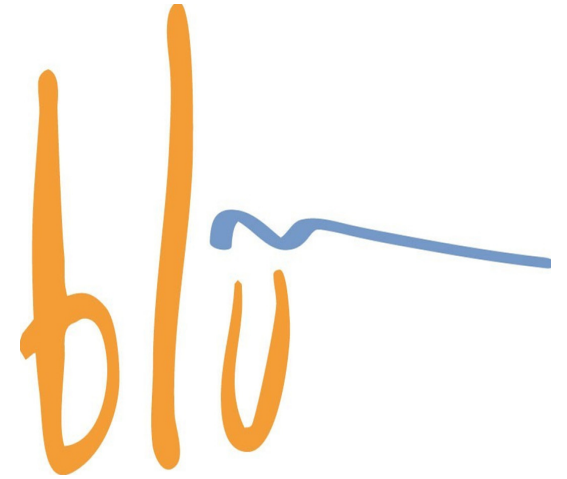
Sticky rice, sautéed vegetables, ponzu miso vinaigrette

### Third Course

Seasonal Cheesecake

Tiramisu

Chocolate Cake



## Private Events

### Menus

Fall/Winter

2016/2017

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