

Seated Option One

Choice of One Appetizer, Two Entrees, One Dessert

\$65

First Course

Classic Caesar Salad

Romaine, Boquerone anchovies, shaved parmesan, brioche croutons

Tuscan Kale Salad

Zante currants, toasted pine nuts, pecorino and Grana Padano cheese, lemon vinaigrette

Butternut Squash Soup

Pumpkin seed oil, crispy pancetta

Second Course

Baked Haddock

Wild rice, grilled green beans, tomato-caper vinaigrette

Fresh Fusilli Pasta

Turkey sausage, tomato, arugula, spring peas, garlic, pepper flakes, Grana Padano cheese

Grilled Flat Iron Steak

Mashed potato, grilled asparagus, red wine sauce, crispy shallots

Third Course

Seasonal Cheesecake
Chocolate Royale Brulee
Passion Fruit Mousse

Seated Option Two

Choice of Two Appetizers, Two Entrees, One Dessert

\$80

First Course

Mixed Greens Salad

Cherry tomato, dried cranberries, radish, sliced almonds, peppadew 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

Artichoke risotto, Brussels sprouts, Marsala glaze

Atlantic Salmon

Quinoa, sautéed carrots, snow peas, shiitake mushroom, ginger vinaigrette

Three-Cheese Ravioli

Roasted tomato, basil pesto, pine nuts, shaved parmesan

Third Course

Seasonal Cheesecake
Chocolate Royale Brulee
Passion Fruit Mousse

Seated Option Three

Choice of Two Appetizers, Three Entrees, Two Desserts

\$95

First Course

Classic Caesar Salad

Romaine, Boquerone anchovies, shaved parmesan, brioche croutons

Tuscan Kale Salad

Zante currants, toasted pine nuts, pecorino and Grana Padano cheese, lemon vinaigrette

Butternut Squash Soup

Pumpkin seed oil, crispy pancetta

Tuna Tartar

Sushi grade tuna, avocado crema, soy reduction, taro chips

Second Course

Grilled Center Cut Filet Mignon

Roasted mushroom risotto, Brussels sprouts, sautéed onions, red wine demi glaze

Long Island Roasted Duck Breast

Red lentil and basmati rice pilaf, cipollini onions, sautéed spinach, grainy mustard cider sauce

Rack of Lamb

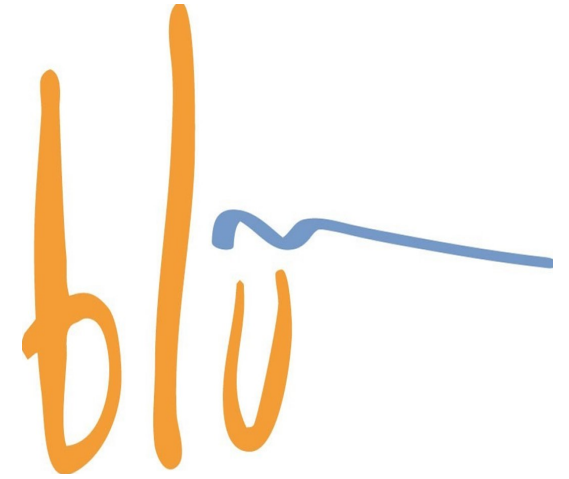
Roasted red bliss potato, haricot vert, Port wine reduction

Miso Salmon

Sticky rice, sautéed vegetables, ponzu miso vinaigrette

Third Course

Seasonal Cheesecake
Passion Fruit Mousse
Flourless Chocolate Cake



Private Events

Menus

Fall/Winter

2017/2018

events@blurestaurant.com

www.blurestaurant.com