Blu

Restaurant Week Menu is $35 for 3 Courses; Offerings Subject to Change. A la Carte Courses Available.

Appetizer

Green Salad, Honeycrisp Apple, Almond, Romano, Herb Vinaigrette

Rutabaga Bisque, Blue Crab Crème Fraiche

Country Pate, Duck/Pork/Venison, House Cracker, Pickled Vegetables, Mustard

Duck Liver Mousse, Pickled Cherry, Fennel Taralli

Entrée

Tuxedo Gnocchi, Shrimp, Lemon Beurre Blanc, Capers

Beef Short Rib Wellington, Pastry Wrapped, Mushroom Duxelles, Roast Beef Jus Lie

Otto’s Farm Chicken Confit, Barley Risotto, Rosemary Jus

Dessert

Dark Chocolate Flower

Peanut Butter & Jelly Sorbet

Caramel Apple Torta

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