

## Small Plates for Sharing

<b>Lobster Shrimp &amp; Local Sweet Corn Cakes</b> <i>Roasted Pepper Aioli and Avocado Tomato Salsa</i>	<b>17</b>	<b>Hummus and Pita Chips</b> <i>Crispy Pita Chips, Macadamia Nut, Chick Pea and Tahini Hummus</i>	<b>8</b>
<b>♣ White Truffle “Mac &amp; Cheese”</b> <i>Campanelle Pasta Tossed with Parmesan, Jack and Boursin Cheeses finished with White Truffle Oil</i>	<b>10</b>	<b>♣ Turkey Lettuce Wraps</b> <i>Ground Turkey Breast, Shiitake Mushrooms, Water Chestnuts in a Hoisin Honey Soy Sauce served with Crisp Iceberg Lettuce</i>	<b>10</b>
<b>♣ Roasted Butternut Squash Ravioli</b> <i>Teardrop Tomatoes, Forrest Mushrooms, Fresh Basil, Herbs and a Balsamic Vinaigrette</i>	<b>12</b>	<b>♣ Wild Mushroom Quesadilla</b> <i>A variety of Forest Mushrooms &amp; Mozzarella Cheese folded between Flour Tortillas served with Chunky Jalapeno Salsa</i>	<b>9</b>
<b>∞ Seared Rare Ahi Tuna Lollipops</b> <i>Sashimi Grade Ahi Tuna, Shimeji Mushrooms with an Asian Style BBQ Sauce</i>	<b>15</b>	<b>∞ Moroccan Chicken Lollipop</b> <i>Moroccan Curried Spiced Chicken Frenched into a Lollipop with Fresh Cucumber and Mint Noisette</i>	<b>9</b>
<b>Crispy Blue Prawns</b> <i>Hawaiian Farm raised Blue Prawns, Jicama Cilantro Slaw and a Chili Glaze</i>	<b>17</b>	<b>Blu “Sliders”</b> <i>House made Ground Sirloin Angus Beef cheese Mini Burgers &amp; Pommes Frites</i>	<b>12</b>
<b>Appenzeller Crab Dip</b> <i>Dungeness Crab Meat, Melted Swiss Appenzeller Cheese served Housemade Focaccia Bread &amp; Crispy Pita Chips</i>	<b>12</b>	<b>Fried Asparagus</b> <i>Lightly Tempura Battered Asparagus, Garlic Caper Aioli</i>	<b>12</b>
<b>Chipotle Chicken &amp; Potato Empanada</b> <i>Cilantro &amp; Tomato Slaw in a Black Bean Vinaigrette</i>	<b>12</b>	<b>♣ Heirloom Tomato Bruschetta's</b> <i>Fresh Basil, EVO, Grilled Sliced Baguette, Micro Greens, Orange Balsamic Syrup</i>	<b>7</b>
<b>Maine Lobster Bisque</b> <i>White Truffle Infused Lobster with Garnish of Pomme Fritte</i>	<b>10</b>	<b>♣ ∞ Farmstead &amp; Artisanal Cheese Plate</b> <i>California Cheeses, Nuts and Berries</i>	<b>14</b>
<b>Baby Hearts of Romaine</b> <i>House Made Caesar Dressing, Crostini and Shaved Reggiano Cheese</i>	<b>9</b>	<b>∞ Yucatan Poached Shrimp</b> <i>Avocado, Roasted Corn, Cucumbers, Cilantro, Chipotle Vinaigrette</i>	<b>12</b>
<b>♣ ∞ Beet &amp; Goat Cheese Salad</b> <i>Candied Walnuts, Hearts of Palms, Roasted Red and Yellow Beets with a Citrus Champagne Vinaigrette</i>	<b>12</b>	<b>Short Rib Ragù</b> <i>Braised Short Rib Ragù with Campanelle Pasta Topped with Parmesan Cheese</i>	<b>10</b>
<b>bluEmber BLT Wedge Salad</b> <i>Crisp Iceberg Lettuce, Vine Ripened Tomatoes, Applewood Smoked Bacon, Bleu Cheese finished with a Roasted Garlic and Balsamic Dressing</i>	<b>12</b>		
<b>♣ ∞ Heirloom Tomato Salad</b> <i>Fresh Basil, Micro Greens, Feta Cheese with Meyer Lemon Rosemary Dressing</i>	<b>9</b>		



♣ Indicates Vegetarian ∞ Indicates Gluten Free

**Special Prix Fixe Dinner**  
**\$36 per person (Choice of one)**

Lobster Bisque with Truffle Pomme Frites

∞ *Ahi Tuna Carpaccio & Living Watercress Salad with Wasabi Anato Seed Dressing*

♣ ∞ *Heirloom Tomato & Feta Cheese Salad with Meyer Lemon Rosemary Dressing*

**Second Course**

∞ *Garlic Herb Crusted N.Y Steak with Yukon Potatoes & Caramelized Onions*

∞ *Cajun Spiced Baquette with a Roasted Corn & Pepper Salsa*

∞ *Rosemary Crusted Scallops on Walnut Bleu Cheese Risotto & Fresh Tomatoes*

**Third Course**

*Red Velvet Cupcake*

*Vanilla Bean Crème with whip Crème & Fresh Berries*

**Pasta**

**Shrimp Scampi**

*Over Pappardelle Pasta, White Wine, Basil, Garlic Tomatoes & Mushrooms*

**29**

**♣ Wok Fired Sesame Udon Noodles**

*Peppers, Snap Peas, Carrots, Bean Sprouts, Shiitake Mushrooms fired in a Ginger Soy Sauce  
 Add Chicken 4 Add Shrimp 8*

**16**

**Seafood**

**∞ Pan Roasted Chilean Sea Bass**

*On Sautéed Hearts of Palm, Forest Mushrooms finished with a Peppercorn Beurre Blanc*

**32**

**∞ Pan Seared Salmon Steak**

*Yukon Gold Potatoes, Grilled Asparagus finished with a Fresh Sun Dried Tomato & Lemon Vinaigrette*

**28**

**∞ Cajun Spiced Baquette (Australian Bass)**

*Wilted Baby Greens, Roasted Corn and Pepper Salsa.*

**32**

**Meat, Poultry**

**∞ Grilled Certified Filet Mignon**

*With Whole Herb Butter, Seasonal Baby Vegetables and Forest Mushroom Demi*

**36**

**Slow Braised "Osso Bucco" Beef Short Ribs**

*With Mashed Potatoes, Seasonal Baby Vegetables finished in Beef Jus*

**34**

**∞ Kurobuta Pork Chop**

*Warm Bacon Coleslaw, Fresh Apple & Date Chutney and Demi Glace*

**36**

**∞ All Natural "Shelton's Farms" Half Chicken**

*Southwestern Style Polenta Cake, Fire Roasted Tomatillo Salsa*

**28**

**∞ Surf and Turf**

*Petite Filet Mignon, Cold Water Australian Lobster Tail served with Sautéed Vegetables, Yukon Mashed Potatoes finished with a Port Demi & Scampi Butter Sauce*

**54**

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