



RESTAURANT WEEK 2009
THREE-COURSE DINNER PRIX FIXE
\$33.09



APPETIZER

CRAB-STUFFED BAKED ARTICHOKE

smoked mozzarella, crabmeat, panko, spinach, lemon butter sauce

GRILLED FLATBREAD

caramelized onions, grilled pears, gorgonzola, balsamic glaze

JUMBO PAN-SEARED DIVER SCALLOPS

fennel, cilantro, orange-lime vinaigrette

STEAMED MUSSELS

cherry tomatoes, lemon, rosemary-dijon crème

WATERMELON & FETA SALAD

arugula, watermelon, feta, mint

MIXED GREENS

shaved radishes, peaches, crispy shallots, ginger-vinaigrette

ENTREES

SEARED CHICKEN BREAST

onion and herb risotto, green beans, dill-mint vinaigrette

ATLANTIC SALMON

eggplant puree, seared greens, feta and sundried tomato dressing

BLU'S BAKED COD

spinach basmati rice, fresh lobster, newburg sauce

HALF ROASTED DUCK

blueberry demi glace, baby vegetables, seared greens

GRILLED FILET MIGNON

8oz filet, mashed red bliss potato, grilled asparagus,
red wine tarragon butter

SEARED GNOCCHI

eggplant, tomato, basil, shaved pecorino

THREE-CHEESE RAVIOLI

spinach, mushrooms, toasted pinenuts, parmesan cream

DESSERTS

NEW YORK STYLE CHEESECAKE

seasonal berries

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CHOCOLATE CAKE

vanilla ice cream

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CRÈME BRÛLÉE

seasonal berries