

BLU

CHRISTMAS

STARTERS

ROASTED BUTTERNUT BISQUE

Spiced Crème Fraiche

WINTER GREEN SALAD

Artisan Lettuce, Roasted Walnut, Dried Cranberries, Bartlett Pears, Shaved Pecorino Cheese, White Balsamic Tarragon Vinaigrette

CHARCUTERIE BOARD

Hand Selected Cheeses, Cured Meats, Candied Pecans, Cornichons, Mustard, Toasted Baguette

LOBSTER RISOTTO

Butter Poached Lobster, Crispy Prosciutto, Preserve Lemon & Chive Risotto

ENTRÉES

PAN ROASTED DUCK BREAST

Sweet Potato Hash, Charred Brussels Sprouts, Blueberry Gastrique

BRAISED SHORT RIB

Parsnip Puree, Asparagus Tips, Shitake Mushroom Jus

LOCAL BLACK GROUPE

Pan Roasted Grouper, Carolina Gold Rice, Seasonal Vegetables, Baby Carrots, Citrus Saffron Emulsion

DESSERT

WHITE CHOCOLATE BREAD PUDDING

Fresh Berries & Whipped Cream

CRÉME BRULE CHEESE CAKE

Raspberry Drizzle & Macerated Berries

MOLTEN LAVA CHOCOLATE CAKE

Vanilla Anglaise

THREE COURSES FOR \$45

FRI DEC 21ST UNTIL WED DEC 25TH

5 PM UNTIL 9 PM

