



THE RESTAURANT AT BLUE ROCK

\$138 PER GUEST FOR THE EVENING

\$90 FOR CHEF'S WINE PAIRINGS

FIRST

Melange of Root Vegetables

Rainbow Carrots, Chocolate Persimmons, Ginger Walnuts, Parsley Pesto
Crémant, Lucien Albrecht, d'Alsace, France

SECOND

Hokkaido Scallop

Salsify Purée, Bacon Apple Dressing, Charred Salsify
Riesling, Steininger, Kamptal, Austria, 2023

THIRD

Pumpkin Raviolo

Toasted Pine Nuts, Parmesan Cheese, Cinnamon Sauce Blanc, Fried Sage
Rosé, Clément & Florian Berthier, Loire Valley, France, 2025

FOURTH

Miso Glazed Halibut

Grilled Baby Leak, Celeriac Purée, Dashi Cream Sauce
White Blend, Légende de Bonpas, Luberon, Rhône France, 2021

— Or —

Venison Strip

Glazed Shallots, Charred Acorn Squash, Pomegranate Demi-Glace
Bordeaux Blend, Château La Mothe Du Barry, 'Rouge', France, 2023

FIFTH

Carrot Cake

Carrot Caramel, Oatmeal Crumble, Ginger Ice Cream
Petit Manseng Demi-Sec, Linden Vineyards, Linden Virginia, 2020

— Or —

Cheese Plate

Curated Selection
(*\$15 Supplement*)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
A 22% service charge is added to all meals. This goes towards equitable wages for the staff and benefits such as PTO and healthcare.