

# THE RESTAURANT AT BLUE ROCK

\$138 FOR THE EVENING  
\$89 FOR CHEF'S WINE PAIRINGS

## FIRST COURSE

### Trumpet + Brodo

Seared King Trumpet Mushroom, Shiitake Mousse,  
Wild Brodo, Parsley Emulsion

## SECOND COURSE

### Curried Scallop

Scallop, Carrot Purée, Curry Cream Sauce, Micro Borage

## THIRD COURSE

### Duck à La Parisienne

Jerk Spiced Confit Duck, Gnocchi à La Parisienne, Parmesan

## FOURTH COURSE

### Seared Venison + Plum Jus

Venison Striploin, Parsnip Purée, Charred Broccolini, Plum Jus  
*or*

### Halibut + Blackened Leek

Atlantic Halibut, Caramelized Cauliflower Purée, Braised Leek, Harissa Beurre Blanc

## FIFTH COURSE

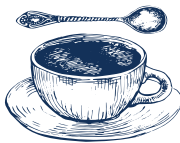
### Apple Cider Cheesecake

Hazelnut Sorghum Crumble, Brown Butter Ice Cream with Cider Caramel

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## ADD-ON

**Cheese Board | \$22**  
Curated Selection



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