



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

Supplement Blue Rock Private Batch Caviar | \$30

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

ADD-ONS

Cheese Board | \$22

Curated Selection

Cuvée + Caviar | \$125

Blue Rock Private Batch, Half Bottle Jean-Charles Boisset, Accoutrements



**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.*