

THE RESTAURANT AT BLUE ROCK

\$138 FOR THE EVENING

\$84 FOR PAIRED WINES

FIRST COURSE

Butter-Poached Bangs Island Mussels

Charleston Ice Cream, Green Curry, Herbs

or

White Sturgeon Caviar Cured in Edward's Surryano Ham (+\$60)

Shirodashi Cream, Fresh Buttermilk Biscuits



SECOND COURSE

Spring Long-Life Noodle 'Hot Pot'

Oxtail and Spring Onion Broth, Cordyceps Mushrooms, Foie Gras

or

Dry Aged Shima Aji Sashimi*

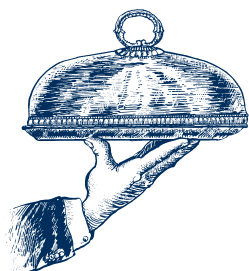
Pickled Gooseberry, Young Ginger, Crispy Chicken Skin



THIRD COURSE

Cream of Wheat-Crusted MA Diver Scallop

Yuzu Brown Butter Hollandaise, Sunchoke Cream



FOURTH COURSE

Grilled Atlantic Monkfish and Lobster 'Choux Farci'

'S&S' Sauce, Orchard Morels, Caramelized Onion

or

Charcoal-Grilled Snake River Farms Striploin*

Sauce Meurette, Grilled Sunnyside Baby Gem, Shortrib 'Bacon'



FIFTH COURSE

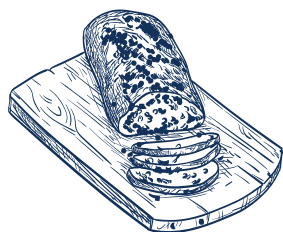
'Black and White' Rhubarb and Chocolate Tart

Dark and White Chocolate, Poached Rhubarb, Parsley Gelato

or

Four Cheese Selection (+\$12)

Lavash, Spiced Nuts, Honey



ACCOMPANIMENTS AND ADDITIONS

Olive Oil Ciabatta, Chili Butter \$10

BR Fried Chicken to Share, Pickled Peppers, Rice Pearls, Toasted Sesame \$14

BR Private Reserve Caviar, Bloody Butcher Hoe Cakes \$90

**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.