

# THE RESTAURANT AT BLUE ROCK

\$138 FOR THE EVENING  
\$94 FOR PAIRED WINES

## FIRST COURSE

**Provençal White Asparagus Custard**  
XO Consomme, Herb and Chili Oil

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\***

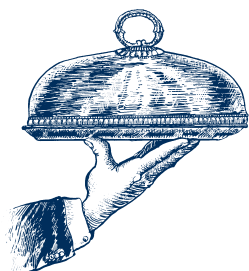
Pickled Gooseberry, Young Ginger, Crispy Chicken Skin



## THIRD COURSE

**Spring 'Hoppin' John'**

Sugar Snap Peas, Tah deg Rice, Mint



## FOURTH COURSE

**Grilled Atlantic Monkfish and Lobster 'Choux Farci'**

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

or

**Dry-Aged Rack of Lamb\***

Black Bean Jus, Grilled Sunnyside Greens, Fingerling Potato



## FIFTH COURSE

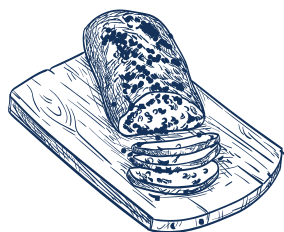
**'Black and White' Rhubarb and Chocolate Tart**

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.*