

# THE RESTAURANT AT BLUE ROCK

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

## FIRST COURSE

### Garden Salad

Seasonal Berries, Sunnyside Farms Root Vegetables,  
Whipped Housemade Ricotta, Pomegranate Dressing

## SECOND COURSE

### Hamachi Crudo\*

Kohlrabi, Kumquat, Yuzu Vinaigrette with Yuzu Kosho

## THIRD COURSE

### Bacon, Egg + Cheese Raviolo

Parmesean Butter Sauce, Cured Duck Egg

## FOURTH COURSE

### Snake River Farms Striploin

Pommes Purée, Seared Mushroom, Charred Garlic Scape, Sauce Bordelaise  
*or*

### Seared Halibut Roulade

Apple Parsnip Purée, Bok Choy, Coconut Curry Sauce

## FIFTH COURSE

### Seven Chocolate Mousse Cake

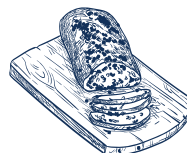
Cherry Compote, Crème Fraîche Ice Cream, Chocolate Gâteau

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## 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.*