



# THE RESTAURANT AT BLUE ROCK

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

## FIRST COURSE

### Salmon Crudo

Fennel, Grapefruit, Lemongrass, Tamarind

## SECOND COURSE

### Seared Scallop

Churizo, Papaya, Nuac Mam

## THIRD COURSE

### Ricotta Cavatelli

Hand Rolled Cavatelli, Spring Peas, Panchetta, Parmesan

## FOURTH COURSE

### Strip Loin

Sauce Charcutière, Potato, Chipolini Onion

or

### Chilean Sea Bass

White Asparagus, Parsnip, Parsley, Champagne

## FIFTH COURSE

### Black Sesame Panna Cotta

Coconut, Meringue, Passion Fruit

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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.*