

BLUE DOOR MENU

Two or Three Course Prix-Fixe

55/65

FIRST COURSE

Hamachi Crudo yuzu aguachile, serrano, radishes, orange segments, macademia nuts

Grilled Little Gem Ceaser baby romaine hearts, caesar dressing, grated parm, herb crumb, anchovies

Oyster de Jour (4) champagne mignonette, house cocktail sauce, lemon

Chilled Shrimp Cocktail (3) horseradish & verjus gel, house cocktail sauce

SECOND COURSE

Bar Steak 8oz grilled flank steak, argentinian chimichurri, papas bravas

Sesame Tuna szechuan chili crunch, smashed cucumbers, yuzu ponzu, herb oil

Guajillo Chicken roasted corn, tomatillos, red tomatoes, pickled peppers, creamy guajillo sauce

Pappardelle Alla Bolognese beef & pork ragu, parmesan

Dessert

Boozy Bread Pudding bourbon dulce de leche, espresso gelato, almond tuile

Dark Chocolate Cake devil's food-style cake, nutella whipped cream

Crème Brûlée honey & lavender chantilly, butter crumbs

Jade Kukki Bites matcha & white chocolate ice cream cookies, passion fruit crema

An entertainment fee per person applies during live shows.
There will be a required \$75 F+B Minimum per person in the stage room after 7PM, Thursday - Saturday
20% gratuity will be added to parties of six or more.