

CHRISTMAS EVE 2024

THREE COURSE PRIX FIXE \$74

APPETIZER

PLEASE SELECT ONE

- SHRIMP COCKTAIL** (4ea) cocktail sauce
RICE CAKES spicy tuna, tobiko, avocado
NORI TACO TRIO bluefin tuna, yellowtail, king salmon
STEAK TARTARE cured egg yolk, cornichons, truffle, mustard, potato chips
FOIE GRAS TORCHON brioche, port gelée, quince compote *(supplement \$15)*
MAINE LOBSTER COCKTAIL orange vinaigrette, yuzu-avocado *(supplement \$15)*
- MAINE LOBSTER BISQUE** crab salad
CAESAR SALAD deviled eggs, brioche croutons
WAGYU "BACON" soy-caramel

ENTRÉE

PLEASE SELECT ONE

- SEARED SHRIMP & SCALLOPS** chermoula, lemon, herbs
SPICY LOBSTER SPAGHETTI house-made pasta, fra diavolo sauce
BRANZINO tomato couscous, calamari, mussels, saffron
SALMON glazed lentils, celery root purée, charred cauliflower
NIMAN RANCH PORCHETTA black winter truffle, parmesan polenta, lardo, red wine *(supplement \$15)*
DOVER SOLE lemon-caper butter sauce *(supplement \$25)*
- TRUFFLE-RICOTTA AGNOLOTTI** shaved truffles, butternut squash
CHICKEN PARM spicy vodka sauce, mozzarella
9oz FILET MIGNON truffle butter *(supplement \$10)*
16 oz PRIME DELMONICO truffle butter *(supplement \$25)*

ADD

- KALUGA CAVIAR & WHIPPED POTATOES DIP** creme fraiche, chives, chips 32
LOBSTER MAC & CHEESE house-made pasta, maine lobster, sharp cheddar 19
BROILED MAINE LOBSTER bearnaise half 25 / whole 48

DESSERT

PLEASE SELECT ONE

- EGGNOG PANNA COTTA** spiced cranberry & orange
BLU'S CARROT CAKE cream cheese, mousse, butterscotch sauce
BOUCHE DE NOEL chocolate buttercream, espresso

SEAFOOD TOWERS

seasonal selection of chilled shellfish

- 1-2 PEOPLE** 66
2-3 PEOPLE 110
3-5 PEOPLE 195

HAUTE CAVIAR

1oz, served with crispy potatoes, deviled eggs

- D'OR BELGIAN OSETRA** 137
KALUGA 120
SIBERIAN STURGEON 97

SUSHI

- NORI "TACOS"** 2 pc
salmon & ikura 11 / bluefin tuna & spicy aioli 12
hamachi & avocado 12 / Japanese A5 wagyu 21
TEMPURA SHRIMP & HAMACHI ROLL 21
Asian pear, ponzu, yuzu-kosho
- THE BLU ROLL** 26
bluefin toro, spicy lobster, avocado
THE WEEHAWKEN ROLL 24
spicy hamachi, hokkaido scallops
ichimi potato crunch
- THE LINCOLN HARBOR ROLL** 25
bluefin tuna, spicy king crab, avocado, wasabi-yuzu
TRUFFLE RAINBOW NARUTO ROLL 24
bluefin tuna, hamachi, salmon, shiso,
truffle-lime sauce

BLU CLASSICS

SALADS

- WEDGE** blue cheese, bacon, tomato 19
CAESAR deviled eggs, croutons 19

COLD

- TUNA TARTARE** spiced cracker, kaluga 27
DRESSED OYSTERS green tomato vinaigrette 24

HOT

- OCTOPUS** lemon potatoes, olive emulsion 26
BASQUE SHRIMP garlic, tomato, bread 25

ENTRÉES

ALL PASTA IS MADE IN-HOUSE.

- CHICKEN PARM** spicy vodka, fresh mozzarella 34
BOLOGNESE wagyu-prime blend, ricotta, chili 24
RICOTTA GNOCCHI spicy vodka sauce 29
STEAK SAUCES truffle butter / bearnaise / chili garlic / peppercorn / chimichurri 7
- 8oz WAGYU SKIRT STEAK** 48
16oz BONE IN PRIME STRIP \$48
BLU'S FILET MIGNON blue cheese, au poivre 68

LARGE FORMAT ENTRÉES

- BRANZINO FOR TWO** lemon roasted, lemon potatoes 73
24oz PRIME COWBOY STEAK Brandt farms 135
32oz PRIME PORTERHOUSE 135
40oz WAGYU TOMAHAWK 220
SUSHI TASTING eight pieces of sashimi, eight pieces of nigiri, Blu roll, Lincoln Harbor roll 80

JAPANESE A5 WAGYU Kagawa Prefecture
35/oz (3 oz minimum)

SIDES

- CHARRED BROCCOLI** 13
avocado ranch, seed crumble
CRISPY CAULIFLOWER 13
spicy avocado
- TRUFFLE FRENCH FRIES** 13
truffle crema, pecorino
- WHIPPED POTATOES** 13
parmesan crumble
ROASTED BRUSSELS SPROUTS 13
sherry-maple

Executive Chef: JUAN CARLOS ORTEGA

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BLU

Christmas Eve

2024

