



## BLU ON THE HUDSON

WEEHAWKEN

### FOUR COURSE VALENTINE'S DAY MENU

\$125 per person

#### COURSE ONE

select one to share

##### JEWELS OF THE SEA

kumamoto oysters with sea urchin & haute kaluga caviar  
nantucket bay scallops crudo

##### SUSHI TASTING

seared scallop & hamachi roll, a-5 wagyu nori tacos, toro & caviar nori tacos

##### WAGYU BEEF CARPACCIO

aged prosciutto, burrata, truffle vinaigrette, crispy brioche

##### BABY GEM LETTUCE

classic caesar dressing, deviled eggs, brioche croutons

##### TUNA RICE CAKES

spicy tuna, tobiko, avocado

##### MAINE LOBSTER & CRAB COCKTAIL *+\$20*

avocado, winter citrus, lemon oil

#### COURSE TWO

select one to share

##### WILD MUSHROOM & POLENTA

soft poached egg, aged pecorino, frisee  
add shaved truffles *+\$25*

##### CHARRED OCTOPUS

lemon potatoes, black olives, romesco sauce

##### SPICY SHRIMP

Basque style, spicy garlic chili sauce, sweet paprika, grilled filone

##### LOBSTER RAVIOLI

spicy tomato vodka, lobster coral roe sauce

##### CRISPY CROQUETTES

short ribs & cream spinach, truffle aioli

##### 3OZ JAPANESE A-5 WAGYU *+\$50*

kagawa prefecture

#### ENTRÉE

select one per person

##### RICOTTA TORTELLINI

wagyu & prime bolognese, parmesan cream

##### ORA KING SALMON

crabmeat & cauliflower rice, meyer lemon

##### MAINE LOBSTER & GNOCCHI

spicy vodka sauce, whipped ricotta

##### 8OZ WAGYU SKIRT STEAK

chimichurri

##### 8OZ FILET MIGNON

truffle butter

##### 14OZ PRIME DELMONICO

au poivre

##### ROASTED DOVER SOLE *+\$20*

rock shrimp scampi, meyer lemon

LARGE FORMAT ENTREES FOR TWO  
select one per table

**WHOLE BRANZINO**  
roasted with lemon, winter citrus & chicory salad

**ROASTED RACK OF LAMB**  
wild mushroom bread pudding, lamb jus

**32-OZ PRIME PORTERHOUSE +\$30**  
choice of sauce: truffle butter, bearnaise, au poivre

**40-OZ WAGYU TOMAHAWK +\$50**  
choice of sauce: truffle butter, bearnaise, au poivre

ADD

**WHIPPED POTATOES – CREAM SPINACH – SAUTED BROCCOLI - TRUFFLE FRIES**  
SIDES \$15 each

**LOBSTER MAC & CHEESE** house-made pasta \$25

**POTATO & CAVIAR DIP** kaluga caviar, creamy potatoes \$38

**SKULL ISLAND TIGER PRAWNS** \$49

**KING CRAB LEGS** bearnaise \$55

DESSERT  
select one for the table

**TWO HEARTS**  
pistachio cheesecake, raspberry, white chocolate liquid center

**BLU'S TIRAMISU**  
house-made ladyfingers mascarpone cream, valrhona chocolate shavings

**CLASSIC CARROT CAKE**  
cream cheese mousse, candied pecans, butterscotch sauce

**CHOCOLATE CREMEUX**  
salted caramel, chocolate mousse