

BLU

Valentines Day

2025

PRIX FIXE · FOUR COURSES

\$125 PER PERSON

SPECIALTY COCKTAIL

LOVE ME 'TIL TWILIGHT 18
strawberry soju, tequila, osmanthus elderflower liqueur,
cedar syrup, rose water, lemon juice

FROM THE BAR

DONT BE SHY Tito's Vodka, Peyrassol rosé wine, Aperol, strawberry, soju, lemon	19
JE T'AIME Ketel One Vodka, cappuccino rum, crème de cacao	17
BETWEEN US Grey Goose, St. Germain, passion fruit juice	17
PRETTY IN PINK Hendricks Gin, Brandy, Grenadine	17
NAKED AFTER MIDNIGHT nasturtium leaf-infused The Botanist Gin, shiso and cucumber cordial, shochu Mediterranean tonic, lime juice	21

FEATURED WINES

SPARKLING WINE

DOMAINE RUINART BRUT Reims, Champagne NV Blanc des Blancs	195
CHAMPAGNE BARONS DE ROTHSCHILD Blanc de Blancs	175
SAINT-CHAMANT BRUT ROSÉ Épernay, Champagne NV	165
BARONS DE ROTHSCHILD Blanc de blancs "Rare" côte des blancs, Champagne 2012	540
DOM PERIGNON BRUT Épernay, Champagne 2013	510
DOM PERIGNON "P2" Épernay, Champagne 2002	895
MARIE NOËLLE-LEDRU "ZERO DOSAGE" Grand Cru Ambonnay, Champagne 2015	625
MARIE NOËLLE-LEDRU, "GOULTE" Grand Cru Ambonnay, Champagne 2015	965

, HALF BOTTLES

SPARKLING WINE

CLOTILDE DAVENNE Crémant de Bourgogne Chablis, France NV	40
STEPHANE COUILLETTE, "CARTE D'OR" I^{ER} CRU Chouilly, Champagne, NV	75
DOMAINE RUINART, "CHAMPAGNE BRUT ROSE" Reims, Champagne, NV	120

RED

SCHRADER "DOUBLE DIAMOND" 375ml Cabernet Sauvignon, Oakville, (Napa) California 2021	160
--	-----

STARTERS FOR THE TABLE

à la carte (optional)

SEAFOOD TOWERS

seasonal selection of chilled shellfish

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

HAUTE CAVIAR

1 oz, served with crispy potatoes, deviled eggs

D'OR BELGIAN OSETRA	KALUGA	SIBERIAN STURGEON
137	120	97

Executive Chef: **JUAN CARLOS ORTEGA**

Wine Director: **ADAM GREER**

FIRST COURSE

select one to share

JEWELS OF THE SEA beau soleil oysters with sea urchin & kaluga caviar, Nantucket Bay scallops crudo, shrimp cocktail
SUSHI TASTING seared scallop & hamachi roll, A5 wagyu nori tacos, toro & caviar nori tacos
STEAK TARTARE cured egg yolk, truffle, mustard, parmesan cracker
BABY GEM CAESAR classic caesar dressing, deviled eggs, brioche croutons
TUNA RICE CAKES spicy tuna, tobiko, avocado
MAINE LOBSTER & CRAB COCKTAIL avocado, winter citrus, lemon oil <i>(supp. 20)</i>

SECOND COURSE

select one to share

WILD MUSHROOMS & POLENTA soft poached egg, aged pecorino, frisée <i>add shaved truffles 25</i>
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 & creamed spinach, truffle aioli
3oz JAPANESE A5 WAGYU Kagawa prefecture <i>(supp. 60)</i>

ENTRÉE

select one per person

RICOTTA TORTELLINI wagyu & prime bolognese, parmesan cream
ŌRA 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 rock shrimp scampi, meyer lemon <i>(supp. 20)</i>

LARGE FORMAT ENTRÉES 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
32oz PRIME PORTERHOUSE choice of sauce: truffle butter, béarnaise, au poivre <i>(supp. 30)</i>
40oz WAGYU TOMAHAWK choice of sauce: truffle butter, béarnaise, au poivre <i>(supp. 50)</i>

SIDES

supplement 15 each

WHIPPED POTATOES • CREAMED SPINACH • SAUTÉED BROCCOLI • TRUFFLE FRIES

ADD

LOBSTER MAC & CHEESE house-made pasta 25
POTATO & CAVIAR DIP kaluga caviar, creamy potatoes 38
SKULL ISLAND TIGER PRAWNS meyer lemon, herbs 49
KING CRAB LEGS béarnaise 55

DESSERTS

select one per person

BLU'S TIRAMISU house-made ladyfingers, mascarpone cream, valrhona chocolate shavings
CLASSIC CARROT CAKE cream cheese mousse, candied pecans, butterscotch sauce
CHOCOLATE CRÉMEUX salted caramel, chocolate mousse

DESSERT FOR TWO

to share

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