BLU

Valentines Day

2026

PRIX FIXE

FOUR COURSES

$135 PER PERSON

SPECIALTY COCKTAIL

LOVE Nº I 22

Pink Peppercorn & White Peach, Rose Water, Champagne

FROM THE BAR

DONT BE SHY 19
Tito's Vodka, Peyrassol rosé wine, Aperol, strawberry, soju, lemon

STILL WORKING ON IT 24
Osmanthus Mala Vida Tequila, Peach Liquor, Angostura Bitter, Grapefruit Soda

BOHO 21
Devil's Reef Rum, Tanduay 16 Double Rum, Saffron, Ginger Beer, Lime

SHAKE IT TO THE MAX 24
Tito's Vodka, Yo Shi Matcha, Amaro Montenegro, Espreso Coffee

FEATURED WINES

SPARKLING WINE

DOMAINE RUINART BRUT, Reims, Champagne NV, Blanc des Blancs 195

BARONS DE ROTHSCHILD, "CONCORDIA" Marne, Champagne NV 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 NOELLE-LEDRU EXTRA BRUT GRAND CRU, Ambonnay, Champagne 2016 625

VINCENT BERNARD BLANC DES BLANCS, Ambonnay, Champagne 2020 300

VINCENT BERNARD BLANC DES NOIRS, Ambonnay, Champagne 2020 300

HALF BOTTTLES

SPARKLING WINE

CLOTILDE DAVENNE, Crémant de Bourgogne Chablis, France NV 40

STEPHANE COQUILLETTE, "CARTE D'OR" IER CRU, Chouilly, Champagne, NV 75

DOMAINE RUINART, "CHAMPAGNE BRUT ROSÉ", Reims, Champagne, NV 120

RED

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

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**

Pastry Chef: **ERIKA MARTINEZ**

FIRST COURSE

select one to share

JEWELS OF THE SEA nantucket bay scallops, king salmon, bluefin tuna, kumamoto oysters

SUSHI TASTING lobster & hamachi roll, a-5 wagyu nori tacos, toro & caviar nori tacos

BABY GEM CAESAR classic caesar dressing, deviled eggs, brioche croutons

LOCAL BURRATA butternut squash, golden raisins, sage, grilled focaccia

FILET MIGNON CARPACCIO truffle-olive vinaigrette, pecorino, potato crisps, basil

HUDSON VALLEY FOIE GRAS MOUSSE ruby port, spiced apples, brioche *(supp. 15)*

MAINE LOBSTER & SHRIMP COCKTAIL avocado-yuzu, cocktail sauce *(supp. 20)*

SECOND COURSE

select one to share

TRUFFLE RICOTTA GNOCCHI mushroom-parmesan crumble, aged pecorino

CRISPY RICE CAKES bluefin tuna, hamachi, king salmon, tobiko, avocado

WARM OCTOPUS SALAD lemon potatoes, paprika, olives, tomato, tahini-labneh

FRITTO MISTO shrimp, calamari, red snapper, crispy vegetables, spicy tomato

WAGYU BACON & POTATO CROQUETTES white cheddar, truffle aioli

3oz JAPANESE A5 WAGYU kagawa prefecture *(supp. 50)*

ENTRÉE

select one per person

BUTTERNUT SQUASH AGNOLOTTI ricotta salata, sage brown butter, roasted squash

ORA KING SALMON rock shrimp couscous, tomato, fennel, basil aioli

LOBSTER TWO WAYS lobster ravioli, butter poached lobster, spicy vodka sauce

8oz CENTER CUT FILET MIGNON saint agur blue cheese butter

16oz PRIME DELMONICO au poivre

12oz WESTHOLME WAGYU STRIP tableside truffle butter *(supp. 30)*

ROASTED DOVER SOLE jumbo lump crabmeat, meyer lemon butter sauce *(supp. 20)*

LARGE FORMAT ENTRÉES FOR TWO

select one per table

WHOLE BRANZINO Italian salsa verde, herb salad

ROASTED RACK OF LAMB herb mustard crust, celeriac & sweet potato gratin, lamb jus

32oz PRIME PORTERHOUSE choice of sauce: truffle butter, béarnaise, au poivre *(supp. 35)*

40oz WAGYU TOMAHAWK choice of sauce: truffle butter, béarnaise, au poivre *(supp. 60)*

ADD

LOBSTER MAC & CHEESE house-made pasta 25

TWICE BAKED POTATO truffle, creamy potatoes, ricotta 15

COLOSSAL MADAGASCAR PRAWNS charred lemon 40

ROASTED 2LB MAINE LOBSTER 65

SIDES

supplement 12 each

WHIPPED POTATOES • **CREAMED SPINACH**

GRILLED ASPARAGUS • **TRUFFLE FRIES**

DESSERTS

selection of four desserts to share

BLU'S TIRAMISU • **CLASSIC CARROT CAKE**

BAKED ALASKA • **RASPBERRY HEART**