

THE BLUE STAR

STARTERS

Sweet n sour pork belly w/ ??? -8- (shares well)

Bacon pie flight: pecan, apple & sweet potato -7-

Bacon-asiago fritter, pickled red onion, creamy herb vinaigrette -8- (shares well)

Italian cured meats, garlic confit, olives, crostini, house mustards -11- (shares well)

Cranberry glazed veal meatballs w/ gorgonzola quinoa porridge -8- (shares well)

Composed cheese plate, house pickle, fruit, crackers -12- (shares well)

Smoked salmon deviled eggs w/ caper vinaigrette -6- (shares well)

Lobster mac n cheese w/ buttered cracker crumb -9-

Flash fried calamari w/ sweet Thai chili sauce -9- (shares well)

SOUPS

Soup of the Day -6-

Broccoli cheddar soup -6-

Chicken pot pie soup -6-

SALADS

Tender romaine hearts w/ parmesan, classic Caesar, garlic croutons -8-

Tender spinach w/ lemon poppy seed vinaigrette, vanilla infused apricots, almonds -7-

Fall Cobb: pomegranate vin, roasted cranberry, duck confit, buttermilk blue, pepitas -8-

Old school Iceberg wedge w/ port blue cheese dressing, bacon, tomato & shaved shallot -8-

Mixed field greens w/ pear vinaigrette, chèvre, candied walnuts, sliced pear -7-

Add grilled

Chicken -5- Salmon -7- Steak -6- Tofu -5-

IN THE MOMENT ENTREES

Rock shrimp & bay scallop linguine w/ Parmesan & broccoli -24-

Bacon glazed airline chicken breast w/ wild rice pilaf & herb glazed carrots -25-

Eggplant stuffed lentil crepes w/ mushroom-potato hash, & blood orange hollandaise -21-

Chicken fried tofu, candied sweet potato puree, coffee braised parsnips, creamed spinach -21-

Boneless beef short rib, parsnip-potato puree, braised onions, sesame scented celery -25-

Crab stuffed shrimp, mango mayo, cardamom basmati, green papaya, coconut foam -27-

Filet w/ white cheddar mash potato, green bean almandine, bourbon BBQ demi -35-

Apple braised pork shank, cornbread dressing, whiskey-thyme glazed carrots -24-

- **This menu above will begin 12/1/11. Items based on availability.**
- **Holiday Group Pairing menu below. Please let your event planner know which option your group would like to take advantage of this holiday season.**

HOLIDAY GROUP PAIRING MENU

STARTER

Composed cheese and meat plate

3 oz. Pour Trimbach Riesling

SOUP

Chicken pot pie soup

3 oz. pour Chateau Pesquie "Terrassis"

ENTREE

Rock shrimp & bay scallop linguine w/ Parmesan & broccoli

Filet w/ white cheddar mash potato, green bean almondine, bourbon BBQ demi

Bacon glazed airline chicken breast w/ wild rice pilaf & herb glazed carrots

Eggplant stuffed lentil crepes w/ mushroom-potato hash, & blood orange hollandaise

6oz. Pour of either: Willowbrook Chardonnay or Decero Malbec

DESSERT

Red Velvet Cake

or

Corleone

vanilla bean ice cream rolled in graham cracker crumbs, white & dark chocolate,
roasted walnuts, pecans & almonds, cinnamon, nutmeg, honey drizzle

Coffee Service

Food \$50 per person - w/ Filet \$55 per person - w/ Wine Pairings \$80 per person

Tax and Gratuity additional