



Appetizers

Tuna Tartare

Cucumber, avocado, mango salsa, ponzu sauce, peach chili, sriracha lemon aioli, and fried wonton [G]

Lobster Lettuce Wrap

Lobster meat tossed in champagne vinaigrette [G]

Pistachio Mustard Crusted Lamb Lollipops

Over whipped truffle potatoes, with fried garlic chips and a pomegranate glaze [G]

Gemelli with Lobster

Gemelli pasta with lobster, asparagus, and diced tomatoes, Cajun lemon cream beurre monté

Charred Octopus

Over chorizo roasted potatoes, arugula, and saffron aioli [G]

Blue Heron Cheese Board (for 2)

1 Year aged Manchego, Brillat, cave aged gouda, assorted charcuterie, Farm at Gnome Hollow truffle honey, fig preserve, almonds, zested olives

Salads

Classic Romaine Caesar

Topped with croutons

Burrata Over Arugula

With orange, raspberries, sliced almonds, and citrus balsamic [G]

Soup

Mushroom Soup

With truffle oil and Locatelli [G]

Entrees

Crab Topped Sole

With Yukon mashed potatoes, roasted broccoli, and lemon beurre blanc [G]

Seared Scallops

Fingerling potato crab hash, asparagus, lemon beurre blanc and pomegranate glaze [G]

Black Peppercorn Crusted Elk Tenderloin

Foie gras truffle whipped potato, asparagus, topped with fried onions, whole grain mustard cream [G]

Pan Roasted Herb Crusted Berkshire Pork Chop

Over smashed sweet potatoes and charred brussels sprouts, topped with brown garlic sage sauce and grilled scallion [G]

Filet Mignon with Crab Stuffed Shrimp

Over Yukon mashed potatoes with prosciutto wrapped asparagus and hollandaise

Pappardelle Bolognese

Topped with truffle ricotta, roasted artichoke, and a garlic spread crostini

Seared King Oyster Mushrooms

Over roasted fingerling potatoes, spaghetti squash, and lingonberry glaze [V, G]

Gluten free [G]

Vegan [V]

We cannot do separate checks