



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

Blue Heron Cheese Board (for 2)

Cave aged Gouda, Camembert with Ash, 24 month aged Mimolette, rosemary crackers, honey comb, marcona almonds, dates, castelvetro olives, bacon shallot jam

Salads

Classic Romaine Caesar

Topped with croutons

Spinach Honey Mustard Salad

With bacon, pistachio, goat cheese, and roasted strawberries [G]

Soup

Lobster Bisque

With bourbon whipped cream and croutons

Entrees

Horseradish Crusted Salmon

Over Yukon mashed potatoes and broccoli

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 With roasted potatoes, broccoli, topped with a brown garlic sage sauce [G]

Filet Mignon with Crab Stuffed Shrimp

Over Yukon mashed potatoes, asparagus, and hollandaise sauce

Pappardelle Bolognese

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

Seared Scallops

Over potato crab hash, asparagus, lemon beurre blanc, and pomegranate glaze

King Oyster Mushroom

Over roasted potatoes, broccoli, and a maple miso glaze [V, G]