

Blu Saffron Bistro-Dine Around Menu 2020

3 Course Menu \$35- plus Tax & Gratuity

Choice of Appetizer

Roasted Squash & Apple Salad

*Warm spice roasted butternut squash, apple, toasted almonds and cranberries
with winter greens dressed with apple cider vinaigrette*

Suggested wine – Magma White

or

Grilled Cheese & Tomato Soup

*Creamy tomato and roasted pepper soup with saffron cream served
with a mini grilled smoked gorgonzola sandwich*

Suggested wine- Viognier

or

Pork Tostada

*Crisp corn tortilla topped with slow roasted pork in mole sauce, pickled veg slaw
and avocado cilantro crema – house made hot sauce*

Suggested wine –Lava white/red

Choice of entrée

Beef Short Rib

*Beef rib slowly braised with merlot and herbs served in a Yorkshire pudding over
Horseradish mashed potatoes and garlic green beans topped with crispy onions*

Suggested wine- Merlot

or

Arctic Char

*Porcini grilled arctic char fillet served with mushroom, leek and grana Padano
farro risotto, grilled asparagus and tomato gastrique*

Suggested wine- Pinot Noir

or

Chicken Supreme

*Spice grilled chicken supreme served over a brie, chorizo and kale potato hash
finished with anise pear chutney and cinnamon scented jus*

Suggested wine- Lava Red

Dessert

Suggested wine- Late Harvest Gewürztraminer

Apple Brule

Mulled wine spiced apples brule custard, sugar crusted and served with tuile cookie

or

Lemon Meringue

Shortbread with lemon curd, raspberries and meringue