

Blu Saffron Bistro Dine Around Menu 2021

3 Course Menu \$35- plus Tax & Gratuity
Minimum 2ppl for takeout
(50% off wine by the bottle with takeout orders)

Choice of Appetizer

Roasted squash & Apricot Salad

Spice roasted butternut squash, apricots, celery, candied nuts, feta cheese
winter greens dressed with maple cider vinaigrette

or

Confit Duck Wings

4 Crispy fried duck wings tossed in a sesame orange chili sauce
with fennel sweet pepper slaw

or

Pulled Pork Empanada

Pastry baked with pulled pork and apples in Mole BBQ sauce
with corn, black bean, lime & cilantro salsa – Fresno Chili hot sauce

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

or

Coho Salmon

Honey soy garlic glazed salmon fillet served with panko fried
prawn sticky rice cake and sautéed bok choy

or

Chicken Supreme

Island spice rubbed grilled chicken supreme served over a
sweet potato, kale and coconut curry with roti

Dessert

Spiced Apple Cake

Rich spiced apple cake with buttermilk syrup and Citrus Chantilly cream

or

Chocolate Espresso Cheese cake

Almond Roca topping