



May 30, 2009

APPETIZERS~

Escargot, Pernod butter, garlic, shallot, parsley and toasted French bread	8
Country Pate with mustard, cippoline onions, cornichons, lingonberries and crackers	8
Fried Green TLC Tomatoes, Alouette cheese, tomato-rosemary cream, capers	10
Gnocchi, ricotta gnocchi simmered with wild mushrooms, cream, shallot and white truffle oil	9
Truffled Duck Liver Mousse, Lingonberry compote, Port wine reduction, petit toast	8
Asparagus Puree Soup, garnished with micro arugula and mint oil	8
Fromage Plate, Cambozola, pear-apple Stilton and Chaumes with appropriate garnishes	15
Tuna Tar-Tar, chili oil, cucumbers, black seaweed and vanilla wasabi crème fraiche	10

SALAD~

Norconk Asparagus, spiced walnuts, roasted salsify and radish, Alouette, tangerine vinaigrette	8
Zenner Farms Butter Crunch Bibb, creamy white Balsamic dressing, roasted garlic, Parmesan	6

ENTREE~

Alaskan Halibut, roasted with lemon beurre blanc, gremolata and fingerling potatoes	37
Seared Sea Scallops, asparagus risotto, Orange Vinaigrette and pea shoots	33
King Salmon, pan-seared fillet, bouillabaisse broth, sea scallops, sun choke puree, micro herb salad	37
Veal Forestiere, sautéed Provimi scaloppini with wild mushroom ragout and gnocchi	36
Tournedo, choice beef tenderloin, Serrano ham, Cambozola, Marchands de Vin	35
Duck Confit, the house specialty, blackberry gastrique and fingerling potato	32
Michigan White Tail Venison Loin, Leelanau dried cherry and Port wine jus	42
Asparagus Risotto, roasted root vegetables, Parmesan cheese, white truffle oil	20

Chefs "Taste of Spring" Menu

Amuse Bouche

* Champagne Montaudon BRUT, France N/V

Grilled Sea Scallop, Asparagus Risotto, Pancetta, White Truffle Oil

*Susana Balbo "Crios" TORRONTES, Mendoza, Argentina 2008

Norconk Farms Asparagus Salad

Seared Pacific King Salmon

*Fort Ross Winery Reserve Chardonnay, Sonoma Coast, California 2004

Intermezzo-Banana Sorbeto, Fig Balsamic

Mint Lamb Chop, Pickled Red Onion, Cucumber

*Chateau Ste. Michelle "Orphelin" Columbia Valley, Washington 2005

Beef Tournedo, Crispy Morel Mushrooms, Marchands de Vin

*Renteria "Salva Tierra" Cabernet Sauvignon, Napa Valley, California

Maple Sundae, Vanilla Bean Ice Cream, House Made Maple Syrup, Maple Sugar Candy, Medjoul Dates

*Shady Lane LATE HARVEST VIGNOLES, Leelanau Peninsula, Michigan 2006

Blu supports our local farmers with ingredients on today's menu; maple syrup, asparagus, farmers cheese, romaine, bibb, carrots, beets, turnips, potatoes, fiddlehead ferns, shallots, apples, cherries, blueberries, eggs, morel mushrooms, walleye, duck, pork & venison.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meat, seafood, shellfish or eggs may increase your risk of food borne illness. Split plate charge \$15, includes duplicate side dishes. Parties of eight or more may include an 18% gratuity.

Join us at glenarborblu.com