

## Starters

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### Mini Tacos 12

Topped with Jicama Slaw & Cilantro Crème Fraiche

#### Smoked Eggplant

Harissa, Pickled Tomato Salsa

#### Achiote Chicken

Black Bean Salsa

#### Mesquite Barbeque Duck

Citrus Segment

#### Caesar Salad 11

Baby Romaine Lettuce, Parmesan Crisps, Grissini Bread Sticks

#### Vine Ripened Heirloom Tomato Salad 14

Burrata Cheese, Sweet Basil, Virgin Olive Oil

#### Beet & Goat Cheese Salad 12

Hearts of Palm, Candied Walnuts, Champagne Vinaigrette

#### BLT Wedge Salad 12

Crisp Iceberg Lettuce, Honey Pepper Smoked Bacon  
Maytag Blue Cheese Crumbles

#### Chilled Jumbo Shrimp Cocktail 17

Horseradish Cocktail Sauce, Lemon Wedge

#### Seared Ahi Tuna Lollipops 16

Shimeji Mushrooms, Asian Barbeque Sauce

#### Roast Butternut Squash Soup 10

Toasted Pumpkin Seeds, Pumpkin Oil

#### Shrimp & Lobster Cakes 17

Baby Mache, Peppadew Pepper Relish  
Caper Berry Mayonnaise

### Stuffed Pasta 15 Appetizer | 24 Entrée

#### Roasted Pumpkin Agnolotti

Butternut Squash, Candied Hazelnuts, Fried Sage

#### Parmesan Cheese Tortellini

Asparagus, Chanterelle Mushrooms, Cognac Lobster Cream

#### Braised Beef Tordelli

Forest Mushrooms, Marjoram Bolognese

The logo for bluEmber features the word "blu" in a bold, blue, sans-serif font, followed by "Ember" in a stylized, orange, cursive script font.

# Mains

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## Campanelle Pasta 20

Grilled Artichokes, Kalamata Olives, Roast Peppers  
Basil Pesto  
With Shrimp 28 With Chicken 24

## Charred Alaskan Salmon Fillet 32

Grilled Asparagus, Fingerling Potatoes, Minus 8 Vinaigrette

## Sautéed Shrimp Linguine 28

White Wine Caper Parsley Sauce, Butternut Squash

## Crisp California Sea Bass 32

Roast Fennel with Fingerling Potatoes & Tomato Saffron Broth

## Miso Glazed Chilean Sea Bass 39

Wilted Spinach, Shiitake Gyoza, Ginger Sake Broth

## Seared Atlantic Scallops 32

Tuscan Vegetable Salad, Sun Dried Tomatoes  
Sweet Pepper Dressing

## Pan Fried Petaluma Chicken Breast 29

Gnocchi, Forest Mushrooms, Broccoli Rab  
Marsala Cream Sauce

## Roast Berkshire Double Pork Chop 37

Creamed Corn, Spiced Apple Bourbon Glaze

## Slow Barbeque Braised Beef Short Rib 34

Horseradish Mashed Potatoes, Roast Carrot Slaw

## Grilled Dry Aged Beef Rib Eye 48

Broccoli Rab, Toy Box Tomatoes  
Green Peppercorn Sauce

## Angus Beef Filet Mignon 40

Butter Whipped Potatoes, Béarnaise Butter  
Sun Blushed Tomatoes

## Charbroiled Lamb Porterhouse Chops 40

Minted Snap Peas, Sun Dried Cherry Relish

## Chef's Signature Four Course 49

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### Grilled Asparagus Milanese

Shaved Pata Negra, Truffle Honey Dressing

### Saffron Braised Monkfish

Organic Fennel, Tomato Relish

### Veal Osso Bucco

Creamy Polenta, Forest Mushrooms, Gremolata Broth

### White Chocolate St. Ramon

Myer Lemon Tuile, Raspberry & Mango Coulis

## Table Sides 5

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Forest

Mushrooms

Fried

Brussels

Sprouts

Mashed

Potatoes

Truffle

Mac 'n Cheese

Pumpkin

Gnocchi

Cauliflower

Fondue

Parmesan

Fries