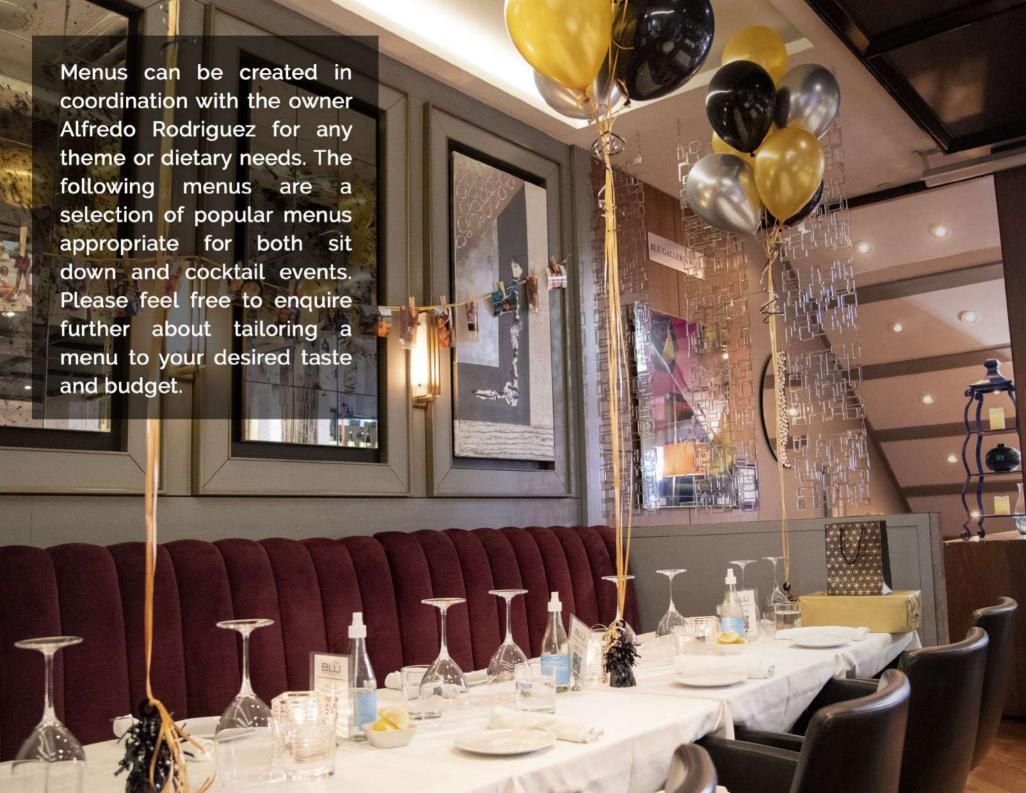
GROUP DINNER MENUS

BLU is located in the heart of Yorkville, one of Toronto's trendiest neighbourhoods. BLU'S spacious restaurant design creates the perfect environment for your next event.

BLU can assist you in achieving a successful and memorable experience for big or small events such as: corporate functions, presentations, weddings, product launches, fashion shows, birthdays, baptisms, weddings, business meetings, wine tasting, charity fundraisers and more.

Enjoy impeccable service for both intimate dining and large private parties for up to 110 guests. Let BLU help create a memorable experience for you and your guests. BLU is equipped with projectors, lighting, screens, and a podium.

Private rooms are also available upon request and can accommodate up to 60 guests.



\$67 Menu

ANTIPASTI Choice of:

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio,
Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette.
Arugula, Ricotta Salata, Cucumber, Black Figs, Balsamic
Reduction, Raspberry Vinagrette.
Compressed Watermelon, Feta Cheese, Candied
Almonds, Pickled Shallots, Balsamic, Mint.
Truffled Beef Carpaccio, Crispy Capers, Parmigiano,
Crostini, House Pickles.
Soup of the Day

PIATTO PRINCIPALE Choice of:

Woodfire Grilled AAA Striploin, Sweet Potato Truffled Gratin,

Heirloom Carrots, Salsa Verde.

Roasted Cornish Hen, Parsnip Puree, Green Beans,

Gooseberry Chicken Jus.

Zucchini Pasta, Green Pea Puree, Sundried Tomato,

Kalamata Olives, Walnuts, Garlic (Vegan).

Roasted Atlantic Salmon, Parsnip Puree, Beluga Lentils

and Barley, Green Beans, Chive Oil.

Truffled Wild Mushroom Risotto.

DOLCI Choice of:

Lime & Basil Panna Cotta.

Tiramisu & Berry Coulis.

Sorbet.

\$85 MENU

ANTIPASTI Choice of:

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette. Arugula, Pecorino Cheese, Cucumber, Black Figs, Balsamic Reduction, Raspberry Vinagrette.

Compressed and Shaved Apple, Feta Cheese, Candied
Pecans, Honey, Apple Cider Vinaigrette.

Truffled Beef Carpaccio, Crispy Capers, Parmigiano,
Crostini, House Pickles.

Ontario Burrata, Balsamic Pearls, Basil, Roasted Heirloom Beets, Black Fig, Orange Beet Root Emulsion Soup of the Day

PIATTO PRINCIPALE Choice of:

6 oz Grilled AAA Tenderloin, Roasted Butternut Squash, Rapini, Mushroom Veal Jus. Roasted Cornish Hen, Parsnip Puree, Green Beans, Gooseberry Chicken Jus.

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (Vegan).

Roasted Atlantic Salmon, Parsnip Puree, Beluga Lentils and Barley, Rapini, Chive Oil.

Seared Rare Crusted Ahi Tuna, Honey Spiced Eggplant,
Pineapple Chutney, Roasted Red Pepper Coulis.
Roasted Butternut Squash Ravioli, Gorgonzola, Balsamic
Reduction, Brown Butter, Crispy Sage

DOLGI Gladian af

DOLCI Choice of:

Chef's Choice Cheese Board with Chutney Lime & Basil Panna Cotta Tiramisu **\$95 MENU**

AMUSE

Chef's Choice

ANTIPASTI Choice of:

Ahi Tuna Tartar, Saffron Leek Fonduta, Roasted Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette.
Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles.
Ontario Burrata, Balsamic Pearls, Basil, Medley Cherry Tomato, Roasted Beets, Salsa Verde.
Compressed and Shaved Apple Feta Cheese, Candied Pecans, Honey, Apple Cider vinaigrette.

PASTA

Roasted Squash Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Crispy Sage

PIATTO PRINCIPALE Choice of:

Woodfire Grilled 12oz AAA Ribeye, Sweet Potato Truffled Gratin, Heirloom Carrots, Salsa Verde.

Duck Confit with Truffled Mushroom Risotto.

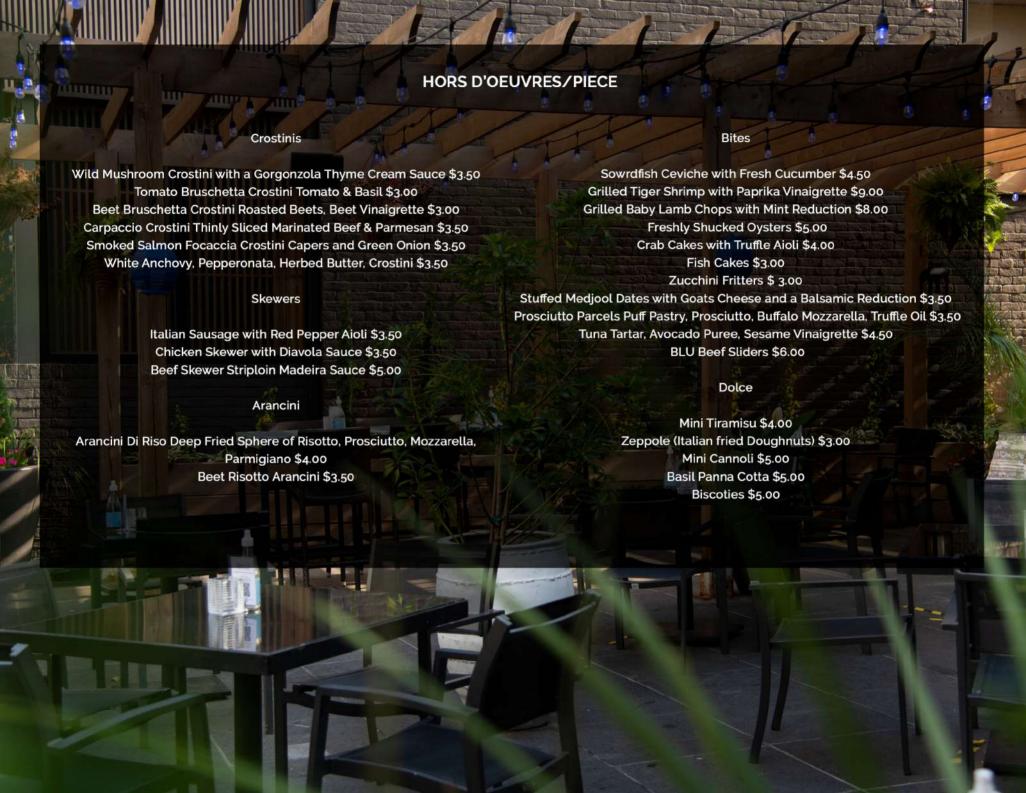
Seared Ahi Tuna, Root Vegetable Slaw, Pineapple Carpaccio, Crispy Capers, Yogurt, Salsa Verde.

Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Orange Chip (Vegan).

Wood Oven Roasted Australian Rack of Lamb, Heirloom Carrots, Parsnip Puree, Mushroom Veal Jus.

DOLCI Choice of:

Lime & Basil Panna Cotta Chocolate Molten Lava Cake Tiramisu Sorbet



BLURISTORANTE

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