

VALENTINE'S DAY

AT BLU EMBER

MONDAY, FEBRUARY 14, 2022 | 4PM-10PM

CHOICE OF FIRST COURSE

AHI POKE NACHOS

Crispy Won Ton, Wasabi Aioli, Citrus Ponzu,
Edamame Guacamole, Tobiko

DUCK SALAD

Chinese Five Spiced Duck Breast, Chop Salad,
Hoisin Vinaigrette, Salted Cashews

SPINACH SALAD

Strawberries, Blueberries, Candied Macadamia Nuts,
Shaved Sweet Onions, Balsamic Vinaigrette **GF VEG**

CHOICE OF SECOND COURSE

SASHIMI TRIO

Hamachi, Salmon, Ahi, Spicy Aioli, Unagi Sauce,
Ginger Soy, Daikon

CRISPY RAVIOLI

Braised Lamb, Romesco, Creamy Polenta

STUFFED ABURAAGE

Forbidden Rice, Tofu, Arugula, Edamame Hummus,
Miso Ginger Vinaigrette **GF VEG**

INTERMEZZO

LILIKOI CHAMPAGNE SORBETTO

Mint **GF VEG**

CHOICE OF FOURTH COURSE

GRILLED CAULIFLOWER STEAK

Black Bean Succotash, Red Wine Gastrique **GF VEG**

PAN-ROASTED SNAPPER

Shiitake Fried Rice, Stir Fry Vegetables, Cilantro Soy, Nasturtiums

GRILLED PETITE FILET

Yukon Mash, Broccolini, Madeira Demi, Charred Tomatoes

CHOICE OF FIFTH COURSE

WARM CHOCOLATE SOUFFLE

Fresh Berries

STRAWBERRY SHORTCAKE

Grand Marnier Strawberry's, Vanilla Whipped Cream

SORBET TRIO

Raspberry, Guava, Lychee, Fresh Berries **GF VEG**

\$95 ADULTS | EXCLUDING TAX AND GRATUITY

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

GF gluten-free **VEG** vegan

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.