



CHRISTMAS EVE

AT BLU EMBER

FRIDAY, DECEMBER 24, 2021

FIRST COURSE

POACHED ASIAN PEAR

chop salad
ginger honey vinaigrette

SECOND COURSE

SESAME CRUSTED MAHI MAHI

lemongrass jasmine rice / charred bok choy / yuzu butter
togarashi gastrique / micro cilantro

THIRD COURSE

GRILLED PETITE FILET

gorgonzola au gratin / balsamic asparagus
tomato confit / port demi

FOURTH COURSE

LILIKOI CHEESECAKE

toasted pecans / fresh berries

\$85 ADULTS | \$40 CHILDREN 6-12 | COMPLIMENTARY CHILDREN 5 AND UNDER
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 **VG** vegetarian

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