

THREE COURSE PRIX FIXE MENU

PRE SET AT YOUR TABLE

caprese salad GF

with persimmon, Beylik family farms tomato & mozzarella

CHOOSE 1 ENTREE

fish & chips 44

with malt vinegar, pickled onions & avocado tartar sauce

OR

grilled filet mignon 64 GF

with whipped potato, Mendoza family farms asparagus, spring onion & barbecue spices

OR

roasted jidori chicken & gnocchi 53

with peas, morels & meyer lemon butter

CHOOSE A DESSERT

coconut cake with fresh berries

chocolate cake with hazelnuts

mango sticky rice chia seed pudding VE, GF, NF

V-Vegetarian, VE-Vegan, GF-Gluten Friendly, DF-Dairy Free, NF-Nut Friendly, SF-Soy Free



SHAREABLE PLATTERS PRE SET AT YOUR TABLE

fried chicken lollipops 19 - Served upon arrival with dipping sauces - hot honey & Richie's ranch

meat & cheese board 32 SF

with a selection of locally sourced cheese & charcuterie, grain crisps, pickles & condiments

smoked salmon & cucumber toast 17 NF

on Bread & Cie sourdough

shrimp ceviche 15

jalapeño, lime, cilantro & tortilla chips

caprese salad 19 GF

with persimmon, Beylik family farms tomato & mozzarella

fennel & radish crunch salad 21

with girl n dug farms greens, edamame, local citrus, toasted cashews & sesame ginger dressing add roasted chicken for 9*

SIDES TO SHARE SERVED UPON ARRIVAL

shells & cheese 15

with white cheddar & toasted bread crumbs

brussels sprouts 13 DF, SF

with fresno peppers & almonds

grilled carrots & hot honey crunch 14 V, SF

seasoned fries 12 DF, V, SF

with loaded tater spice

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MAIN COURSE

fish & chips 32

with malt vinegar, pickled onions & avocado tartar sauce

seared tuna sandwich 29

with pickled daikon, satsuma mandarin & napa cabbage slaw, chili crunch mayo, bread & cie potato bun

grilled filet mignon 52 GF

with whipped potato, Mendoza family farms asparagus, spring onion & barbecue spices

roasted jidori chicken & gnocchi 41

with peas, morels & meyer lemon butter

double Blais burger 25

American, lettuce, tomato & catalina dressing on a bread & cie potato bun, comes with fries

Indian spiced cauliflower 23 V, VE, DF with tomato, ginger & potato

DESSERTS

coconut cake with fresh berries 12

chocolate cake with hazelnuts 12

mango sticky rice chia seed pudding 12 VE, GF, NF

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BLAIS BOXES

chicken salad croissant 30

with almonds, raisins and miso honey mustard; served with kale slaw and coconut cake

falafel wrap 28 \

with spicy carrot hummus, mixed greens and pickled onion; served with chia seed pudding & fresh fruit

meat & cheese box 32 SF

with assorted charcuterie, cheeses & accompaniments; fresh fruit & cookies

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