



You should eat first.

Enjoy Valentine's Day dinner at The Blue Star.
What you do afterward is up to you.

AMUSE BOUCHE

POTATO

warm potato puree, parisienne yukon, brown butter, micro watercress

STARTERS

EGGPLANT

herb roasted eggplant, smoked chèvre, pinenuts, candied peppers

BEEF CARPACCIO

peppered beef carpaccio caperberry, cured egg yolk, shaved shallot, brioche toast

LOBSTER ROLL

Brioche "lobster roll", chives, butter lettuce

SOUP & SALAD

SALAD

butter lettuce, hericot vert, black olive tuna pastrami, 61 degree egg, caperberries, red wine potato vinaigrette

SOUP

parsnip, roasted red pepper

INTERMEZZO

SORBETTO

prosecco rose sorbetto

ENTREES

AIRLINE CHICKEN

airline chicken breast, soft polenta, ciopolini onion, kale, warm pancetta vinaigrette

FILET MIGNON

grilled filet mignon, 3 cheese potato gratin, brussels sprouts, perigieux sauce

VEGETABLE TERRINE

mushroom & root vegetable terrine, vegetable bordelaise, garlic & leek chips, port salut

LEMON COD

pan seared cod, celeriac puree, blistered tomatoes, micro celery, preserved lemon vinaigrette

LOBSTER PASTA

campanelli pasta, lobster, porcini, oven dried tomatoes, pernod cream, tarragon, pecorino

DESSERT

CHOCOLATE MOUSSE

dark chocolate mousse, passion fruit puree

POLENTA CAKE

olive oil polenta cake, cassis poached pear, whipped ricotta



THE BLUE STAR

LOUNGE & DINING ROOM SEATINGS

6 COURSES | \$75 PER PERSON + TAX AND GRATUITY
RESERVATIONS ARE SEXY • PLEASE CALL 719.632.1086

