



BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

3 COURSES \$49

AVAILABLE THE WEEK OF MARCH 1ST TO 9TH, 4PM TO CLOSE

STARTERS

ROASTED TOMATO SOUP

WITH GRITS, FRESH HERBS, RADISH, PEANUT CRUMBLE
AND A MEYER LEMON PRESERVE

GREEN SALAD

WITH PICKLED ZUCCHINI, BEETS, CARROTS, FRESH HERBS,
AND A HOUSE MADE YOGURT DRESSING

ENTRÉE

SEARED SALMON

WITH NEW POTATO SALAD, FRESH HERBS, PICKLED SHALLOTS,
WILTED ARUGULA, AND A CAPER BACON VINAIGRETTE

BLACKENED 6OZ SIRLOIN STEAK

WITH TRUFFLED POTATO PAVÉ, PARSNIP PURÉE,
GRILLED BROCCOLI, CARAMELIZED ONION RELISH

DESSERTS

CHEESECAKE

SALTED CARAMEL, PECAN PRALINE

CHOCOLATE CAKE

STRAWBERRIES, CHANTILLY CREAM