

APPETIZERS

Cozzes Al Pernod • 19

Mussels, in a Tomato, Garlic Cream sauce

Fresh Burrata • 16

With Basil, Yuzu Preserve and Black Hawaiian Lava Salt

Tuna Cones • 16

Ahi Tuna Ceviche, Crispy Cones, Sweet Chili Aioli

Artichoke Fritters • 14

Fried Fire Roasted Artichoke Hearts, Sun Dried Tomato Remoulade

Escargot in a Crock • 16

Six Escargot with a Classic Garlic Butter and Toasted French Bread

Fresh Crab Cake • 16

Complemented by a Cajun Lobster Cream

Caviar • (Market Price)

*Ask for our CAVIAR MENU
Served with all the Condiments*

BLANC SALADS

Ceaser Salad • 12

Grana Padano & Smoked Bonita Infused

Gorgonzola and Pear Salad • 12

Mixed Green, Candied Walnuts, White Balsamic Vinaigrette

BLANC SOUP

French Onion • 12

Swiss Cheese, Crostini

ENTREES

LAND

Surf & Turf • 64

Two Colossal Wild Caught Grilled Nigerian Tiger Prawn with Lime, Basil & Ginger Coulis and a 4 oz Filet Mignon with Béarnaise & Brandy Peppercorn Demi-Glace, Truffle Mascarpone Mashed Potato & Sautéed French String Beans

Rack of Lamb • 60

Rack of Colorado Lamb. With a Cabernet Demi-glace, Truffle Mascarpone Mashed Potato & Sautéed French String Beans

Berkshire Heritage Tomahawk Pork Chop • 60

14 oz Tomahawk Berkshire Heritage with Caramelized Onion, Figs & Apricot Demi-Glace. Truffle Mascarpone Mashed Potato & Sautéed French String Beans

Prime Ribeye Steak • 79

30oz USDA Prime Grade Steak, Cabernet Demi-Glace, Bearnaise, Truffle Mascarpone Mashed Potato & Sauteed French String Beans.

Oscar Any Entrée \$14

SEA

Lobster Stuffed Flounder • 50

Braised and complemented with a pomegranate Arugula Slaw, balsamic reduction, and a caper beurre Blanc. Served on a Bed of Spinach and Tomato Risotto

Dover Sole Almondine • 64

Pan Seared Dover Sole will Lemon Caper Butter Sauce and toasted Almonds. Served on a Bed of Spinach and Tomato Risotto

BLANC SIDES

Brussel Sprouts Miso • 10

Potato Gratin • 12

Fried Beets • 10

A 18% Gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food born illness. There is a risk with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.