

## BLANC

### COLD APPETIZERS

#### **Charcuterie and Cheese Board • 31**

*Homemade Pates, Cured Meats, Artisan Cheeses*

#### **Fresh Burrata • 16**

*With Basil, Yuzu Preserve and Black Hawaiian Lava Salt*

#### **Tuna Cones • 16**

*Ahi Tuna Ceviche, Crispy Cones, Sweet Chili Aioli*

#### **Caviar**

*1 oz Amur Kaluga Hybrid • 110*

*1 oz Russian Royal Amber Ostra • 140*

*Served with all the Condiments*

### HOT APPETIZERS

#### **Wagyu Sliders • 17**

*2 Wagyu Beef Sliders, Blanc Style,  
Toasted Broche Buns*

#### **Escargot in a Crock • 16**

*Six Escargot with a Classic Garlic Butter and Toasted French  
Bread*

#### **Sushi Grade Ahi Tuna Sliders • 17**

*2 Grilled Sushi Ahi Tuna Sliders,  
Wasabi & Ponzu Mayo, Toasted Brioche Buns*

#### **Octopus S&S • 21**

*Grilled Octopus, Sweet  
Habanero Pineapple Salsa*

#### **Scallops Florentine • 24**

*2 U10 Scallops over Spinach, Cherry Tomatoes,  
Basil Oil, Balsamic Reduction*

#### **Artichoke Fritters • 14**

*Fried Fire Roasted Artichoke Hearts, Sun Dried Tomato  
Remoulade*

#### **Bread "Jenga" • 12**

*Toasted Bread "Jenga" Tower, Cheese Sauce*

#### **Calamari Skewers • 18**

*3 lightly fried skewers, Yuzu Lemon Caper Butter,  
Wakami*

## BLANC

### SOUP & SALADS

#### **French Onion Soup • 12**

*Swiss and Mozzarella Cheese, Crostini*

#### **Caesar Salad • 12**

*Crisp Romaine, Parmesan, Croutons*

#### **Gorgonzola and Pear Salad • 12**

*Candied Walnuts, White Balsamic Vinaigrette*

#### **Mixed Greens, Beets and Goat Cheese Salad • 12**

*Orange Tarragon Vinaigrette*

### ENTREES

*Served with Truffle Parmesan Mashed  
Potato & Haricot Verts*

#### **Five Spice "Duroc" Pork Belly • 38**

*5 Spice Marinated, 26 Hour Sous Vide Cooked*

#### **Filet Mignon • 46**

*7 oz Filet, Brandy Peppercorn Demi-Glace*

#### **Lamb Chops • 42**

*5 Lamb Chops, Roasted Garlic  
Rosemary Reduction*

#### **Salmon Maltaise • 36**

*Grilled Scottish Salmon, Orange  
Blossom Hollandaise*

#### **Grouper Tropical • 38**

*Sautéed Red Grouper, Pineapple Salsa*

#### **Veal Osso Buco • 55**

*Porcini Mushroom Demi-Glace,  
Tomato Spinach Risotto*

**Add a Wild Caught Nigerian Prawn \$26**

### BLANC SIDES

**Brussel Sprouts Miso • 10**

**Potato Gratin • 12**

**Fried Red Beets • 10**

**Sautéed Haricot Verts • 10**

**Spinach & Roasted Tomato Risotto • 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.*