

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 Ostrea • 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 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, Spinach, Cherry Tomatoes,
Basil Oil, Balsamic Reduction

Artichoke Fritters • 14

Fire Roasted Artichoke Hearts, Sun Dried Tomato Remoulade

Bread “Jenga” • 12

Toasted French Brioche, Cheese Sauce

Calamari Skewers • 18

3 lightly fried skewers, Yuzu Lemon Caper Butter,
Wakame

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.

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

Add a Wild Caught Nigerian Prawn \$26

To any entrée

Five Spice “Duroc” Pork Belly • 38

5 Spice Marinated, 26 Hour Sous Vide Cooked

Filet Mignon Au Poivre • 46

Brandy Peppercorn Demi-Glace

Lamb Chops • 42

Grilled Lamb Chops, Roasted Garlic
Rosemary Reduction

Salmon Maitaise • 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

BLANC SIDES

Brussel Sprouts Miso • 10

Potato Gratin • 12

Fried Red Beets • 10

Sautéed Haricot Verts • 10

Spinach & Roasted Tomato Risotto • 10