

## BLANC

### COLD APPETIZERS

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

*Homemade Pates, Cured Meats, Artisan Cheeses*

#### **Fresh Burrata • 16**

*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, Garlic Butter and Toasted Baguette*

#### **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*

## BLANC

### SOUP/SALADS

#### **French Onion Soup • 14**

*Swiss and Mozzarella Cheese, Crostini*

#### **Caesar Salad • 13**

*Crisp Romaine, Parmesan, Croutons*

#### **Gorgonzola and Pear Salad • 14**

*Candied Walnuts, White Balsamic Vinaigrette*

#### **Mixed Greens, Beets and Goat Cheese Salad • 13**

*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 • 12**

**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.*