

BLUE STEEL PRESENTS 'DINNER AT DORSIA'



FIRST

CHARCOAL ARUGULA CAESER

bone marrow | littleneck clam | grana Padano | charred ceaser | breadcrumb

SECOND

RED SNAPPER CRUDO

violets | pinenuts | verjus | meyer lemon | ginger

THIRD

SEA URCHIN "CEVICHE"

wagyu | fish sauce | lime | uni | Japanese bread

FOURTH

"SQUID" RAVIOLI

goat cheese | egg yolk | lemon grass | squid ink

Fifth

VADOUVAN DUSTED DUCK BREAST

peanut butter | curry | smashed squash | frisée

Sixth Course

"MUD SOUP"

Belgian chocolate | Bourbon | chocolate crumble | pâté de fruit | frozen raspberry

**WINE & SPIRIT PAIRING SERVED WITH EACH COURSE. SELECTIONS BY
BEVERAGE DIRECTOR LOU NARVAEZ.**

\$225 PP

-20% Gratuity not included in Purchase Price. Menu Subject to Change