



BLUE HERON
RESTAURANT
& CATERING

Prix Fixe Menu

For Parties of 5 or more

Menu is subject to change based upon availability and seasonal changes

Family Style Hors d'Oeuvres

Blue Heron Bread Oil ^V

Roasted Garlic, Rosemary Balsamic Emulsion
(gluten free option available upon request)



Ricotta & Honey ^V

Housemade Ricotta, Local Honey
Cracked Black Pepper, Microgreens
Butter Toasted Ciabatta
(gluten free option available upon request)

Handcut French Fries ^{GF DF V}

Housemade Ketchup, Truffle Aioli

Soup or Salad

Soup of the Evening ^{GF}

Mixed Baby Greens ^{GF DF V}

Roasted Red Peppers, Pickled Daikon
Roasted Shallot Vinaigrette

Entrées

Choice Of

Black Peppercorn Crusted Filet Mignon ^{GF}

Brandy Dijon Cream
Classic Whipped Potato, Evening Vegetable

Pan Seared Faroe Islands Salmon ^{GF}

Lemon Caper Beurre Blanc
Roasted Potatoes, Evening Vegetable

Pan Roasted Statler Chicken ^{GF}

Caramelized Honey Thyme Butter
Classic Whipped Potato, Evening Vegetable

Moroccan Chickpea Tagine ^{GF DF V}

Preserved Lemon Chimichurri
Cracked Green Olives, Currants, Kale
Tomato, Basmati Rice, Harissa

Dessert

Chocolate Truffle Torte ^{GF V}

Brandied Cherries, Whipped Cream
Vegan option available upon request.

\$85/person

Price does not include tax or gratuity. A 20% gratuity will be added to all parties.

^{GF} Indicates gluten free ^{DF} Indicates dairy free ^V Indicates vegetarian