

Blue Pearl

Diamond Gathering

FAMILY STYLE HOT APPETIZERS

WAGYU & SHIITAKE GYOZA

Truffle & Black Garlic Soy, Crispy Shiitake

HOT STONE WAGYU

A5 Miyazaki Strip Loin

CRAB CAKE

Ritz-Pretzel Crumbs, Black Sesame Aioli, Green Apple Slaw,

Wasabi Honey

SCALLOPS

Sunchoke Purée, Pink Peppercorn, Crispy Garlic, Szechuan Chili Oil

LAMB CHOPS

Togarashi, Pistachio Ajo Verde, Pickled Cherries

FAMILY STYLE COLD APPETIZERS-

KALUGA CAVIAR CAROUSEL

Served with Buttered Petite Toast, Buckwheat Blinis, Hard Boiled Egg,

Pickled Shallot, Chive Creme Fraiche

NEW ENGLAND LOBSTER ROLLS

Shallot, Celery, Lemon-Tarragon Aioli

YELLOWTAIL CRUDO

Tangerine Aguachile, Pickled Cherries, Crushed Pistachio

TRUFFLE TUNA TACOS

Crispy Blue Corn Tortilla, Bluefin Tuna, Avocado, Truffle & Togarashi Aioli

FAMILY STYLE ENTRÉES

SEAFOOD BOUILLABAISSSE

Maine Lobster Tail, Shrimp, Manila Clams, Roasted Garlic,

Saffron & Red Miso Butter Broth

DRY AGED RIBEYE

38oz Prime Cut, Trio of Sauces

Black Garlic & Truffle Soy, Foie Gras Teriyaki, Bone Marrow Béarnaise

CHILEAN SEABASS

Miso Soy Caramel, Ginger Forbidden Rice, Black Garlic Broccolini

SPICY SHRIMP RIGATONI

Argentinian Red Shrimp, Housemade Rigatoni,

Fermented Koren Chili Paste, Plum Tomato, Sake Cream

CHEF'S ASSORTMENT OF SIDES

FAMILY STYLE DESSERT

TARO CREPE CAKE

WARM CHOCOLATE CAKE

DIAMONDS AND PEARLS

SEASONAL CHEESECAKE

Bar Packages Available Upon Request

For groups of 12-25 guests | 3 hrs Max Seating



Chef Peter Botros