

CONCERT MENU

\$75

BLUE WAVE
BAR & GRILL

Choice of one mocktail from our drinks menu

Choice of soup or salad

Clam Chowder

our island famous clam chowder topped with a champagne foam and caviar limes

Raspberry Gorgonzola

baby mixed greens tossed in a raspberry lemon vinaigrette topped with gorgonzola cheese, cranberries, candied walnuts, diced apple, and fresh raspberries



Choice of one entree

Citrus Salmon

crispy skin scottish salmon on a bed of farro and topped with braised fennel and fennel fronds with a tangerine butter sauce and orange segments

Chef's Hand Made Gnocchi

ricotta gnocchi served with grilled asparagus pieces, blistered heirloom cherry tomatoes, and wild mushrooms on top of a sunchoke puree and spicy carrot nage

Grilled Filet

8oz prime angus filet grilled and finished with bone marrow butter and topped with a port wine reduction served with fondant potatoes, heirloom carrots, and asparagus with sunchoke puree



Choice of one dessert

Figs & Honey

fresh figs drizzled with honey on top of vanilla yogurt with house made granola and lime caviar

Fresh Strawberry Tart

tart shell filled with vanilla bean panna cotta and topped with a berry reduction, fresh cream, and strawberries

