

## APPETIZERS

### FINGER FOODS

#### **Heirloom Wisconsin Black Popcorn**

*Finely-Grated Parmigiano-Reggiano Small \$6 Large \$9*

#### **Truffled French Fries**

*Black Truffle Mayonnaise, Fines Herbes \$10*

#### **Crispy Baby Violet Artichokes**

*Baby Fennel, Fleur de Sel, Roasted Garlic Aioli \$12*

#### **Tempura "Salt & Pepper" Jumbo Prawns**

*Telecherry Pepper-Lime Dipping Sauce, Scallions \$12*

#### **Seafood Sausage "Corndogs"**

*Green Tomato Ketchup, Violet Mustard \$11*

### RAW

#### **Market Oysters on the 1/2 Shell**

*Champagne Mignonette, Lime Cocktail Sauce \$15*

#### **Heirloom Tomato Tartare**

*Baby Violet Artichokes, Basil Oil, Parmesan "Wafers" \$14*

#### **Hawaiian Kona Kampachi**

*Pickled Radish Salad, Micro Cilantro*

*Crystallized Ginger Vinaigrette \$18*

#### **Niman Ranch Filet Mignon Carpaccio**

*Petite Caesar Salad, Shaved Parmigiano-Reggiano \$15*

#### **Osetra Caviar Service (28 Grams)**

*Traditional Garnitures*

*Market Price*

### TRADITIONAL

#### **Salad of Young Greens**

*Candied Almonds, Pt. Reyes Blue Cheese*

*Apricot-Champagne Vinaigrette \$9*

#### **"Linguini with Clam Sauce"**

*Manila Clams, Monterey Bay Calamari "Linguini"*

*Sweet Butter Emulsion \$14*

#### **Liberty Farms Duck Confit Tart**

*Petite Herb Salad, Laura Chenel Goat Cheese, Orange Marmalade Gastrique \$14*

#### **Seared Hudson Valley Foie Gras**

*Huckleberry Gastrique, Asian Pear Confiture "Monte Cristo" \$18*

#### **Chino Farms Squash Blossom Soup**

*Squash-Blossom-Ricotta "Dumpling", Baby Zucchini, Chive Essence \$10*

#### **Oregon Morel Mushroom Soufflé**

*Wild Mushroom Dust, Roasted Shallot-Madeira Cream \$12*

#### **"Bacon and Eggs"**

#### **Kurobuta Pork Belly "En Sous Vide"**

*Thumbelina Carrots, Poached Quail Egg, Sauce Foie Gras \$15*

**Chef Wade Hageman**

## ENTREES

### *blanca Signatures*

#### **Merlot Braised Short Rib**

*Fresh Horseradish-Potato Purée, Baby Vegetables  
Bermuda Onion Marmalade \$26*

#### **Day Boat Diver Scallops**

*Sweet Onion-Potato Rosti, Sautéed Pea Tendrils  
English Pea-Meyer Lemon Beurre Blanc \$28*

#### **Roasted Free Range Jidori Poussin**

*"Macaroni & Cheese" Gratin, Molinari Pancetta  
Caramelized Onion-Natural Chicken Jus \$24*

#### **Niman Ranch Filet Mignon "Rossini"**

*Classic Béarnaise, Artisan Foie Gras  
Black Truffle-Vintage Madeira Reduction \$42*

## SEASONAL

#### **Chino Farms Vegetable Risotto**

*Brown Butter Beurre Blanc, Shaved Parmigiano-Reggiano \$24*

#### **Alaskan Halibut "Forestiere"**

*Seared Oyster Mushrooms, Petite Herb Salad  
Nueske's Bacon, Burgundy Wine Reduction \$31*

#### **Mediterranean Loup de Mer "En Papillote"**

*Fava Beans, Teardrop Tomatoes, Orange Bell Pepper  
Preserved Lemon-Scented Basmati Rice \$32*

### **SIMPLY GRILLED *over Mesquite***

*(Includes one side and one sauce/butter)*

#### **Organic Niman Ranch Pork Chop \$29**

#### **Snake River Farms Kobe "Flat Iron Steak" \$34**

#### **"Boneless" Rack of Colorado Lamb \$35**

#### **1 ½ lb Maine Lobster with Drawn Butter \$42**

#### **Prime Nebraska Corn Fed "Eye" of the Ribeye \$36**

### **SIDES**

*Crème Fraîche and Chive Potato Purée  
Leek & Gruyere Savory Bread Pudding  
Fresh Horseradish Potato Purée  
Sautéed Wild Mushrooms  
Parmesan Creamed Spinach  
Organic Baby Broccoli  
Roasted Marble Potatoes  
(Additional Side \$7 Each)*

### **SAUCES/BUTTER**

*Pinot Noir Demi-Glace  
Classic Béarnaise  
Port Wine Reduction  
House-made Worcestershire  
Pt. Reyes Blue Cheese Butter  
3 Mustard Compound Butter  
Meyer Lemon-Chive Beurre Blanc  
(Additional Sauce/Butter \$3 Each)*

*blanca charges \$5 for every split entrée  
As a courtesy, blanca adds 20% gratuity to parties of six or more*