

BAR BLONDEAU

RESTAURANT WEEK

\$45 per person

choice of one

Burrata

summer tomato, basil

Plum Carpaccio

hazelnuts, formaggio di fossa

Blondeau Caesar Salad

little gems, piae, migas

choice of one

Octopus Galician

potato, chickpea, aioli

Swordfish

eggplant caviar, summer squash, miso

Duck Hot Dog

pretzel roll, kohlrabi, apple

choice of one

Key Lime Pie

almond wafer crust

Blondeau Bites

peanut butter cremeux, banana ice cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

LES COCKTAILS

MARTINI BLONDE	19
Amalfi Coast Gin, Cucumber Botanical Vodka, Vermouth, Lemon Oil, Olive & House-Pickled Onion	
SPRITZ AU CROCODILE	18
Aperol, Italian Bitter, Orange, Dry Vermouth, Prosecco	
GARDEN REVIVER	18
Local Gin, Basil, Lime, Elderflower, Fizz	
STRAWBERRY LETTER	17
Vodka, Strawberry Rhubarb, Lemon, Honey, Habanero Tincture	
DAISY CHAIN	18
Tequila, Chamomile, Lime, Honey	
MANCINO	19
Aged Rum, Campari, PX Sherry	
DESIERTO ALTO	21
Mezcal, Smoked Pineapple, All Spice, Lemon, Cacao	
VERBENA HIGBALL	19
Japanese Whiskey, Lemon Verbena, Hopped Soda	
MARAVILLA	19
Mexican Whisky, Marigold, Vermouth	
EARLY CHECK IN (ZERO PROOF)	12
N/A Green Aperitivo, Lemon, Ginger, Fizz	
JANUARY SPRITZ (ZERO PROOF)	12
N/A Italian Aperitivo, White Verjus, Elderflower Tonic	

