<title>Koberl at Blue</title>

<h1>Main Menu</h1>

<h2>Appetizers</h2>

<ul>

<li>Tempura Fried

with lemon soy aioli and wasabi tobiko

$16.00</li>

<li>Seared Sea Scallops

with artichoke duxelle, bacon brown butter and radish sprouts or seasoned with hiwa kai sea salt on edamame puree with citrus vinaigrette

$15.00</li>

<li>Crispy Snow Crab chinois

with ginger, garlic and cilantro

$14.00</li>

<li>Shrimp

tempura with tomato, chipotle and avocado relish or sauteed, with artichoke duxelle, bacon brown butter and radish sprouts

$14.00</li>

<li>Beef Filet Carpaccio

horseradish aioli, shaved parmigiano reggiano, salad of celery root, parsley and sweet onion

$12.00</li>

<li>Sauteed Veal Sweetbread and Shrimp

salad of shitake mushrooms, orange and field greens in sherry dressing

$14.00</li>

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<h2>Salads</h2>

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<li>Butter Leaf and Fuji Apple

maytag blue cheese, candied walnuts, champagne vinaigrette

$8.00</li>

<li>Caesar

hearts of romaine, garlic croutons, spanish white anchovies, parmesano reggiano

$8.00</li>

<li>Field Greens and Avocado BLT

caramelized onion and bacon bruschetta, tomatoes and creamy red wine dressing

$9.00</li>

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<h2>Entrees</h2>

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<li>Pan Roasted Chicken Breast

artichoke risotto cake, grilled asparagus, mushroom marsala cream sauce and almond gremolata

$22.00</li>

<li>Herb Roasted Halibut

wild mushroom ravioli, sauteed spinach, basil vermouth sauce and melted tomatoes

$30.00</li>

<li>Crispy Filet of Salmon

on saffron pearl couscous with chorizo, menage au pois, lemon beurre blanc and roasted tomato, olive and caper relish

$25.00</li>

<li>Coriander Seared Sea Scallops and Shrimp

spiced chucka soba noodles, asparagus and mushrooms, lemon ginger butter sauce

$28.00</li>

<li>Sauteed Duck Breast and Confit of Duck

spring vegetable and yukon gold hash with applewood smoked bacon and goat cheese, rainbow chard and port blackberry sauce

$28.00</li>

<li>Grilled Pork Chop

roasted fingerling potatoes, corn, fava beans, cipollini, pancetta and watercress tarragon mustard sauce

$25.00</li>

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<h2>Dessert</h2>

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<li>Dark Chocolate Mousse

with whipped cream and almond wafer

$10.00</li>

<li>Creme Brulee

french vanilla custard, fresh berries

$8.00</li>

<li>Chocolate Lava Cake

raspberry coulis, creme anglaise

$12.00</li>

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