

# BAR BLONDEAU

## **Prix Fixe Menu**

*\$65 per person served family style*

## À MANGER

### **Seafood Plateau**

*oysters, prawn cocktail, tuna tartare*

### **Tomato and Plum Carpaccio**

*hazelnut, balsamic*

### **Burrata**

*sungolds, basil*

### **Caesar Salad**

*little gems, piave, migas*

### **Blondeau Fried Chicken**

*herbs de Provence, hot honey*

### **Octopus a la Galicia**

*potatoes, paprika*

### **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

<b>MARTINI BLONDE</b>	19
Amalfi Coast Gin, Cucumber Botanical Vodka, Vermouth, Lemon Oil, Olive & House-Pickled Onion	
<b>SPRITZ AU CROCODILE</b>	18
Aperol, Italian Bitter, Orange, Dry Vermouth, Prosecco	
<b>GARDEN REVIVER</b>	18
Local Gin, Basil, Lime, Elderflower, Fizz	
<b>ECLIPSE</b>	21
Vodka, Strawberry Rhubarb, Lemon, Honey, Habanero Tincture	
<b>HUNDY P</b>	21
Blanco Tequila, Sicilian Orange & Lemon, Honey, Marjoram	
<b>CRIMSON NEGRONI</b>	19
Local Watermelon & Cucumber Gin, Crimson Amaro, Dry Vermouth	
<b>ANTI-HERO</b>	21
Mezcal, Elixir, Lime, Aperitivo	
<b>VERBENA HIGHBALL</b>	19
Japanese Whiskey, Lemon Verbena, Hopped Soda	
<b>SALIDA DEL SOL</b>	19
Corn Whiskey, Smoked Pineapple, Clementino, Almond, Lemon	
<b>BIANCO SPRITZ</b>	19
Bitter Bianco, Lemon & Sage Liqueur, Blanco Vermouth, Bubbles	
<b>EARLY CHECK IN</b> ( ZERO PROOF )	12
N/A Green Aperitivo, Lemon, Ginger, Fizz	
<b>JANUARY SPRITZ</b> ( ZERO PROOF )	12
N/A Italian Aperitivo, White Verjus, Elderflower Tonic	

