

## bluehour bar menu

FRIED PICHOLINE OLIVES 1.

SPICY ALMONDS

extra virgin, cayenne pepper 1.

CHEESE FONDUE

house blend of artisan cheeses 12.

beef tips 4. apples 3. potatoes 2. asparagus 3. black truffles 6.

CHEESE PLATE

artisan cheese selection, spiced pear pâte de fruit, local apples and toasted mixed nuts 6.

CAESAR SALAD

petite romaine, focaccia croutons, cracked black pepper 10.

BRUSCHETTA

chef's daily selection 6.

ITALIAN WHITE BEAN PURÉE

garlic, rosemary, virgin olive oil, grilled bread 4.

PACIFIC OYSTER SHOOTER

horseradish tomato vinaigrette 3.

SPRING SALMON TARTARE

avocado, chive and endive salad, potato gaufrettes 18.

KENNY'S FRIES

garlic butter, hot pepper 6.

SEARED SEA SCALLOPS

applewood smoked bacon, celeryroot purée, lemon beurre fondu, crispy capers, fines herbes 19.

BLUEHOUR BURGER

aged white cheddar, applewood smoked bacon, pickled vegetables, handcut fries 12.

PIZZA MARGHERITA

tomato sauce, roasted garlic, mozzarella, basil 10.

PIZZETTA

sopressata, tomato sauce, roasted red pepper, garlic, mozzarella 12.

SPAGHETTI

roma tomato sauce, roasted garlic, basil 10.

with meatballs 16.

STEAK FRITES

grilled hanger steak, bearnaise, kenny's fries 18.

L'Heure Bleue, the private room at Bluehour, is a perfect venue for your next special event with custom menus and personalized service in a dramatic, warm environment.