

SHARING PLATTER 35

LET OUR CHEF CHOOSE ITEMS FROM OUR MENU AND HIS PANTRY TO SHOWCASE THE DIVERSITY OF JAROBBLUE'S CREATIVITY. THIRTY FIVE DOLLARS PER PERSON PER TABLE, MINIMUM OF TWO PEOPLE. NO MODIFICATIONS PLEASE.

SPICY BOK CHOY 8
PEANUT SAUCE

GRILLED ASPARAGUS
EGG YOLK & HOUSE SMOKED BACON

MARINATED OLIVES
ASSORTED OLIVES & SEASONINGS

SEASONED NUTS
ROASTED & SPICED

ROAST BEET SALAD
APPLE, STRAWBERRY, ORANGE & FENNEL
ADD 1OZ LEEK ASH GOAT CHEESE 5

BLUE POTATO GAUFRETTE
BLACK GARLIC EMULSION

BABA GHANOUSH
PARSLEY, RED PEPPER & FLAT BREAD

WHITE WINE PRAWNS
TOMATO & HORSERADISH

PEAR SALAD 13
WALNUT & BLUE CHEESE

PHEASANT CONFIT
GAZPACHO & COFFEE CRACKER

WARM CAVE AGED GRUYERE
HERB BREAD

B.C. HALIBUT
CHICKPEA, TOMATO & SMOKED BLUEBERRY

BREADED FROG'S LEGS
LEMON, GARLIC & CAYENNE SAUCE

CHILI SALTED SQUID
RED PEPPER, SPANISH ONION

TENDERLOIN RAVIOLI 15
BLUE CHEESE DEMI-GLAZE

DUCK CONFIT & RISOTTO CROQUETTE
PINEAPPLE CHUTNEY

PORK TAQUITOS
SPICED BEANS & AVOCADO PURÉE

DUCK FOIE GRAS
SEARED, TORCHON & CONFIT

ROAST PORK TENDERLOIN
MAPLE GLAZE & WILD MUSHROOMS

SEARED BEEF TENDER
POTATO RÖSTI & GINGER DEMI

FRIED CORNISH HEN 18
MINTED WATERMELON

BEEF RIBEYE
LEEK MASH & LEMON, BASIL COMPOUND

SEARED SCALLOPS
HORSERADISH CARROT SLAW & SOY GEL

CHARCUTERIE
MUSTARD, PICKLED VEGETABLES & CRUSTINI

GRILLED LAMB CHOPS
SWEET POTATO PAVÉ & STRAWBERRY

TUNA TAR TARE
SEASAME & WONTON

DESSERT 8

BLACK FOREST CAKE
BRANDIED CHERRY & WHITE CHOCOLATE

FEATURE BRULÉE
ACCOMPANYING BISCUIT

FILO BAKED CHEESE CAKE
SASKATOON BERRY JAM

CHEESE PLATE
PLEASE ASK SERVER FOR DETAILS

CHEESE PLATTER 18
PLEASE ASK SERVER FOR DETAILS

* THERE WILL BE AN 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

* PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.