

ICE BAR

BLUSH

EAST • WEST KITCHEN

Blush East-West Kitchen uses locally sourced ingredients to create dishes with a delicate balance of your familiar continental and the flair of Asian cuisines. Our combination of family style and a la carte steakhouse format, encourages a playful communal dining experience.

START	BLUE CRAB STUFFED MUSHROOM Crab-Kale-Humbolt Fog Goat Cheese	13
	CRISPY BABY BACK RIBS Maple Hoisin-Scallion-Cilantro	13
	BACON SHRIMP ROCKET ROLLS Cilantro-Pickled Red Onion-Tempura	12
	FILET MIGNON POTSTICKERS Sesame Bourbon Soy Vinaigrette	12
	GARLIC EDAMAME Black Garlic-Chili-Sesame-Serrano Chimichurri	6
	CRISPY BRUSSELS SPROUTS Bacon-Goat Cheese-Balsamic Soy Honey	11
	CRISPY SALMON CREEK PORK BELLY Chilled Bean Salad-Miso BBQ-Sweet Corn	11
	OCTOPUS KARAGE Honey Aioli-Lime Vinaigrette	11
	STEAMED MUSSELS & CLAMS Jalapenos-Sake-Garlic-Green Curry	14
	JIDORI CHICKEN WINGS Lollipop Cut-Garlic Sesame Glaze	11
HUDSON VALLEY FOIE GRAS RAMEN Bacon Dashi-Duck Egg-Crispy Chicken Skin	18	
BUNS	GRASS FED KALBI BURGER Mushrooms-Pickled Onion-Gruyere-Grilled Short Rib-Fries	15
	SMOKED DUCK LEG BAO Guacamole-Pickled Onion-Garlic Sauce	13
	SOUTHERN FRIED CHICKEN STACK Breaded Fritter-Bacon Jam-Pepper Relish-Fries	14
	PORK BELLY BLT Smoked Cheddar-Heirloom Tomato-Mustard Aioli-Fries	14

RAW	OYSTERS ON THE HALF SHELL MP Inquire about selection	
	BAJA WHITE SHRIMP COCKTAIL 12 Cocktail-Lemon-Pickled Celery	
	ALBACORE & SCALLOP CEVICHE 11 Avocado-Red Onion-Tomato-Crisps	
	YELLOWFIN TUNA POKE 13 Tamari-Sesame-Wakame	
	CHILLED MAINE LOBSTER 16 Garlic Lime Vinaigrette-Lettuce-Sweet Corn Relish	
BAJA STONE CRAB CLAWS 24 / LB Black Pepper Mustard Aioli (4-5 Claws per LB)		

HAMACHI SPOONS 10 Avocado-Jalapeno-Ponzu	
SUSHI TACOS 10 Napa Slaw-Miso-Ginger-Tsume	
SKUNA BAY SALMON TATAKI 12 Sesame-Ginger-Soy-Olive Oil	

SEAFOOD TOWER

An assortment of the options on our raw Bar including Oysters, Shrimp, Crab, Sashimi, Lobster, Steamed Mussels & Clams.
\$23 Per Guest (Two Minimum)

	NIGIRI (2)	SASHIMI (4)
SALMON	4.5	9
SCALLOP	5	10
ALBACORE	5	10
HAMACHI	5	10
TUNA	5.5	11
ROSE ROLL Spicy Tuna-Blue Crab-Avocado-Cucumber-Aioli		12
SINGAPORE ROLL Hamachi-Salmon-Cucumber-Cilantro-Thai Chili		14
SURF & TURF ROLL Blue Crab-Natural Beef Ribeye-Asparagus-Truffle		16

MAINS	BEEF & PORK	
	BRAISED ASPEN RIDGE SHORT RIB 25 Guajillo-Sweet Soy-Mushroom	
	SHAKING BEEF TENDERLOIN 20 Black Pepper-Red Onions-Watercress	
	CHAR SIU SMOKED NATURAL PORK 17 Santa Maria Grilled-Sliced	
	14 OZ UMAMI BOMB NATURAL ANGUS RIBEYE 33 Porcini-Smoked Soy-Truffle-Bone Marrow	
	30 DAY DRY AGED NATURAL 40oz T-BONE (SERVES 2-4) 72 Roasted Bone Marrow-Dry Aged Fat Butter	
	POULTRY	
	GONESTRAW FARMS HALF CHICKEN CLAYPOT 19 Fennel-Chicken Demi- Roasted Tomatoes	
	GONESTRAW FARMS WOK CHICKEN DIABLO 17 3 Chilis-Sweet Soy-Chopped Peanuts-Seppuku Optional	
	PAN ROASTED MARYS FARMS HALF DUCK 28 Red Curry-Pineapple-Cognac Reduction	

SEAFOOD

CHAR SIU MSC CERTIFIED CHILEAN SEA BASS 32 Black Bean Sauce-Pea Salad	
WHOLE CRISPY SNAPPER 27 Kimcheemichurri-Charred Long Bean-Sweet Pepper	
SEARED DIVER SCALLOPS 24 Corn Miso-Smoked Paprika Oil-Thai Basil Pesto	
BAJA WHITE SHRIMP 24 Jambalaya Risotto-Poached Egg-Creole Sauce	
GARLIC ROASTED WHOLE DUNGENESS CRAB MP Garlic-Shallots-Butter-White Wine	

GRAINS	NANTUCKET BAY SCALLOP FRIED RICE 15 Bay Scallop-Scallion-Local Egg
	CELLOPHANE NOODLES & BLUE CRAB 18 Thai Basil Relish-Blue Crab-Roasted Garlic
	BEEF CHOW FUN 16 Rice Noodle-Sprouts-Scallion
	HOUSE SPECIAL GARLIC NOODLES 10 Our Secret House Recipe
	HOMEMADE BACON-KIMCHI FRIED RICE 14 Sprouts-Poached Egg

SALADS	MANGO & ROMAINE SALAD 11 Miso Dressing-Radish-Tomato
	GREEN PAPAYA SALAD 11 Rice Noodle-Mint-Herbs-Garlic Lime Vinaigrette
	COLD GREEN TEA NOODLE 11 Asparagus-Roasted Pepper-Ginger Vinaigrette
	ASIAN PEAR & BEETS 11 Goat Cheese-Arugula-White Balsamic-Fried Shallot

SIDES	SMOKED MISO CAULIFLOWER GRATIN 7 Szechuan and Flaming Hot Cheeto's Crust
	CORN ON THE COB 8 Aioli-Parmesan-Unagi-Smoked Togarashi
	FRENCH FRIES 6 Cilantro Jalapeno Mayonnaise
	SPICY GARLIC LONG BEANS 8 Dried Chiles-Garlic Sauce
	POTATO CROQUETTES 8 Goat Cheese-Scallions-Truffle-Parmesan