

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.*

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

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

<b>HAMACHI SPOONS</b> 10 Avocado-Jalapeno-Ponzu
<b>SUSHI TACOS</b> 10 Napa Slaw-Miso-Ginger-Tsume
<b>SKUNA BAY SALMON TATAKI</b> 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)

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

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

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

<b>GRAINS</b>	<b>NANTUCKET BAY SCALLOP FRIED RICE</b> 15 Bay Scallop-Scallion-Local Egg
	<b>CELLOPHANE NOODLES &amp; BLUE CRAB</b> 18 Thai Basil Relish-Blue Crab-Roasted Garlic
	<b>BEEF CHOW FUN</b> 16 Rice Noodle-Sprouts-Scallion
<b>SALADS</b>	<b>HOUSE SPECIAL GARLIC NOODLES</b> 10 Our Secret House Recipe
	<b>HOMEMADE BACON-KIMCHI FRIED RICE</b> 14 Sprouts-Poached Egg
<b>SALADS</b>	<b>MANGO &amp; ROMAINE SALAD</b> 11 Miso Dressing-Radish-Tomato
	<b>GREEN PAPAYA SALAD</b> 11 Rice Noodle-Mint-Herbs-Garlic Lime Vinaigrette
	<b>COLD GREEN TEA NOODLE</b> 11 Asparagus-Roasted Pepper-Ginger Vinaigrette
<b>ASIAN PEAR &amp; BEETS</b> 11 Goat Cheese-Arugula-White Balsamic-Fried Shallot	

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