



# Blue Grotto Restaurant

## Special tasting Menu

### First COURSE

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Roasted yellow and red beets, with baby arugula and balsamic dressing

~ SIMONNET BRUT ~

### Second COURSE

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Spaghetti tossed with crispy pancetta and sweet peas in a rich parmesan cream sauce

~14 HANDS "HOT TO TROT"  
WHITE BLEND~

### Third COURSE

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Grilled 8 oz Filet Mignon served with fresh lobster meat in a sherry pink sauce, served with grilled asparagus and a sweet potato, carrot mashed

~ CHATEAU ST MICHELLE "COLD CREEK"  
CABERNET SAUVIGNON ~

- or -

Grilled Swordfish "saltimbocca" style, served with lemon dressed arugula and a sweet potato, carrot mashed

~ LOUIS LATOUR CHARDONNAY ~

### Fourth COURSE

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Warm chocolate lava cake served with hazelnut gelato and whipped cream

~ PEDRONCELLI 2005 VINTAGE PORT ~

50./75.

