



BLUE LION

EVENTS

SAMPLE MENU

SEASONAL · SPECIAL · CUSTOMIZABLE

STARTERS

Endive, Walnut and Bleu Cheese Salad with Sherry Port Vinaigrette

Celery Root salad with Flat Parsley, Seasoned Cucumbers, Capers and
Blood Orange Vinaigrette

Kale and Brussel Sprout Salad with Blueberries and Crumbled Pistachio

Shrimp and Avocado Salad with Gem lettuce, Grapefruit Segments,
and Citrus Vinaigrette

Arugula and Pear Salad with Prosciutto

Scallops with Grapefruit-Pearl Onion Salad

Salmon and Spinach Cakes Served with a Zesty Lemon Remoulade

Beef Carpaccio with Thin Sliced Parmigiano Reggiano, Fleur du Sel
and Extra Virgin Olive Oil

Yellowtail Crudo with Watercress Pesto