



blueacre seafood

\$45 Menu (per person)

(guests will choose from the following selections on the night of the event):

Appetizer

Blueacre House Salad

cucumber | chick peas | cherry tomatoes | fennel croutons | house dressing

Alaskan Razor Clam Chowder

truffle oil drizzle | scallion | rustic vegetables | apple smoked bacon

Entree

Ritzy Alaskan Ling Cod

buttered crumb topping | old bay aioli | whipped potatoes

Chargrilled Draper Valley Farms Chicken Breast

wild mushrooms | sauce forestiere | farro risotto

Handmade Vegetable Ravioli

house made pasta | seasonal vegetables | shaved pecarino pepato

Double R Ranch New York Strip Steak

mashed potatoes | crispy onion salad | sauce robert

Dessert

Bittersweet Mousse Au Chocolate

cocoa nib streusel

Chocolate Pecan Pie

bourbon chantilly | sauce caramel

Olympic Mountain Seasonal Sorbet

*starbucks drip coffee, assorted tazo teas and on-the-gun jones soda
may be added to the menu for an additional \$4.00 per person.



blueacre seafood

\$55 Menu (per person)

(guests will choose from the following selections on the night of the event):

Appetizer

Blueacre House Salad

cucumber | chick peas | cherry tomatoes | fennel croutons | house dressing

Alaskan Razor Clam Chowder

truffle oil drizzle | scallion | rustic vegetables | apple smoked bacon

Grilled Vegetable Cambozola Fritters

fontina fonduta | parsley pesto | pinenut gremolata

Entree

Wild Alaskan Salmon

port soaked cherries | roasted almond brown butter | cracked rosemary

Ritzy Alaskan Ling Cod

buttered crumb topping | old bay aioli | whipped potatoes

Chargrilled Draper Valley Farms Chicken Breast

wild mushrooms | sauce forestiere | farro risotto

Handmade Vegetable Ravioli

house made pasta | seasonal vegetables | shaved pecarino pepato

Double R Ranch New York Strip Steak

mashed potatoes | crispy onion salad | sauce robert

Dessert

Individually Baked Seasonally Inspired Fruit Tart

vanilla ice cream | coulis

Orange-Anise Mascarpone Cheesecake

pinenut short bread

Olympic Mountain Seasonal Sorbet

**starbucks drip coffee, assorted tazo teas and on-the-gun jones soda*

may be added to the menu for an additional \$4.00 per person.



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\$65 Menu (per person)

Appetizer

#1 Sashimi Grade Yellowfin Tuna Poke

crispy corn tortilla | pickled ginger | wasabi | soy emulsion

Double R Ranch Beef Tenderloin Tiradito

choclo | cancha | shaved fennel salad | aji Amarillo

(guests will choose from the following selections on the night of the event):

Second Course

Alaskan Razor Clam Chowder

truffle oil drizzle | scallion | rustic vegetables | apple smoked bacon

Artisan Baby Lettuce Salad

seasonal fruit | lavender infused goat cheese | candied walnuts

Entree

Wild Alaskan King Salmon

port soaked cherries | roasted almond brown butter | cracked rosemary

Olive Crusted Alaskan Halibut

seasonal accompaniment

Double R Ranch Beef Tenderloin

mashed potatoes | crispy onion salad | sauce robert

Handmade Vegetable Ravioli

house made pasta | seasonal vegetables | shaved pecarino pepato

Dessert

Chocolate Pecan Pie

bourbon chantilly | sauce caramel

Orange-Anise Mascarpone Cheesecake

pinenut short bread

Madagascar Vanilla Bean Panna Cotta

seasonal fruit compote

**starbucks drip coffee, assorted tazo teas and on-the-gun jones soda*

may be added to the menu for an additional \$4.00 per person.



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\$75 Menu (per person)

(guests will choose from the following selections on the night of the event):

Appetizer

The Grand Shellfish Platter

jumbo gulf shrimp | oysters on the half shell | mussels | clams | dungeness crab | maine lobster

Second Course

Alaskan Razor Clam Chowder

truffle oil drizzle | scallion | rustic vegetables | apple smoked bacon

Artisan Baby Lettuce Salad

seasonal fruit | lavender infused goat cheese | candied walnuts

The Ultimate Dungeness Crab Cake

mirliton salad | tangy mustard lime sauce

Entree

Wild Alaskan King Salmon

port soaked cherries | roasted almond brown butter | cracked rosemary

Olive Crusted Alaskan Halibut

seasonal accompaniment

#1 Sashimi Grade Hawaiian Yellowfin Tuna

sticky rice | wasabi | pickled ginger | soy emulsion

Double R Ranch Beef Tenderloin

mashed potatoes | crispy onion salad | sauce robert

Handmade Vegetable Ravioli

house made pasta | seasonal vegetables | shaved pecarino pepato

Dessert

Chocolate Pecan Pie

bourbon chantilly | sauce caramel

Orange-Anise Mascarpone Cheesecake

pinenut short bread

Individually Baked Seasonally Inspired Fruit Tart

vanilla ice cream | coulis

Molten Valrhona Chocolate Brownie

coconut almond ice cream

**starbucks drip coffee, assorted tazo teas and on-the-gun jones soda*

may be added to the menu for an additional \$4.00 per person.



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Hors d'Oeuvres

(all platters contain 20 pieces)

PACIFIC N.W. OYSTERS ON THE HALF SHELL \$60.00

fresh horseradish | cocktail sauce | mignonette

DUNGENESS CRAB POPPERS \$60.00

scallions | sauce louis

BEEF TENDERLOIN TIRADITO \$60.00

choclo | cancha | shaved fenne salad | aji amarillo

THE ULTIMATE JUMBO LUMP DUNGENESS CRAB CAKES \$140.00

mirliton salad | tangy mustard lime sauce

JUMBO GULF SHRIMP COCKTAIL \$80.00

fresh horseradish | cocktail sauce

ROASTED CAULIFLOWER & CAMBOZOLA FRITTERS \$50.00

fonduta | green apple chutney | allepo chili

HOUSE SMOKED SALMON RILLETTE \$60.00

crostini | shaved fennel salad | herb emulsion

BLUEACRE DEVEILED EGGS \$40.00

(ADD DUNGENESS CRAB \$60.00)

grain mustard | old bay | parsley

HOUSE SMOKED SALMON POTATO SKINS \$60.00

traditional garniture

SWEET CORN & SERRANO CHILE FRITTERS \$50.00

tiger sauce | piquillo peppers | aleppo chile

DUNGENESS CRABMEAT STUFFED MUSHROOMS \$100.00

melted provolone

HAND STRETCHED MOZZARELLA CROSTINI \$50.00

cherry tomato | fresh basil | tuscan olive oil

ASSORTED SATAYS

chicken \$40 | beef \$50 | shrimp \$60 | peanut dipping sauce

#1 SASHIMI GRADE YELLOWFIN TUNA POKE \$60.00

crispy corn tortilla | pickled ginger | wasabi | soy emulsion

THE AMUSEE \$15/per person

jumbo gulf shrimp | oysters on the half shell | beef tenderloin tiradito | yellowfin tuna poke

SEASONAL VEGETABLE SELECTION \$45.00

ASSORTED FARMSTEAD CHEESE SELECTION \$60.00

FRESH FRUIT SELECTION \$45.00

THE GRAND SHELLFISH PLATTER \$140.00

serves 8 guests

jumbo gulf shrimp | oysters on the half shell | mussels | clams | dungeness crab | maine lobster



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Dessert

(all platters contain 12 pieces)

(please select one flavor per every dozen)

CUPCAKES

double chocolate | white velvet | lemon chiffon

\$36 / Mini Cupcakes or \$48 / Large Cupcakes

MUFFINS

pumpkin & cream cheese | morning glory | blueberry bumble

\$36 / Mini Muffins or \$48 / Large Muffins

TRUFFLES \$36.00

bailey's irish cream | bittersweet chocolate | salted lavender | hazelnut & milk chocolate

MINI ECLAIRS \$36.00

bavarian cream | | bittersweet chocolate mousse | white chocolate cream

MINI TARTS & PIES \$36.00

pecan pie | fresh fruit tarts | lemon meringue tart

CAKES

coconut | strawberry bagatelle | carrot | chocolate mousse cake | lemon velvet

tuxedo | chocolate raspberry mousse | german chocolate | tiramisu

\$100 / Quarter Sheet (3 x 9)

(serves between 14-24 guests)

\$125 / Half Sheet (13 x 18)

(serves between 30-40 guests)