



# Restaurant Week November -3<sup>rd</sup> thru 12<sup>th</sup> 2017

## Dinner Menu appetizer

### **blue float mushroom arancini**

grana padano crema, panko jacket,

### **(gf) fall harvest salad**

Locally grown hot house greens, roasted beet, goat cheese, candied walnut, pickled red onion, lemon poppy vinaigrette

### **(gf) mulligatawny soup**

Indian inspired English soup, chili, apple, chicken, our currie

### supplemental choices

**grilled flat bread** - caramel onion, fig puree, goat cheese, balsamic glaze, arugula (+ 5)

**tuna tacos** - hon-maguro toro, furi kaki, mirin, wasabi tobiko, wonton (+10)

**(gf) crab cake**- our famous rendition of the jersey shore favorite, no bread fillers (+11)

## entrée

### **chicken rollatini**

pecan cloaked bell & evans stuffed chicken breast, spinach, mascarpone, heirloom carrot , veal glaze, chardonnay buerre blanc

### **(gf) general tso's short rib**

boneless angus short rib, ginger, garlic glaze, stir fry vegetable, sesame sticky rice

### **(gf) shrimp n grits**

pan roasted cajun gulf shrimp, pepper jack grits, crispy leek, heirloom carrot, voodoo wine sauce

### **(gf) vegetarian fall risotto**

creamy arborio rice, butternut squash, fairytail eggplant, sunchoke, wild foraged mushroom, arugula pesto, pumpkin seed gremolata

### supplemental choices (+16)

**(gf) filet mignon** - sous vide, truffle potato puree, brussel sprout, chianti glaze

**(gf) tuna** - everything crusted, toasted quinoa, coconut currie, charred asparagus

**tomahawk pork chop** -berkshire, chef's "shake n bake" escarole, cheddar smash

**halibut** - halibut, onion panko, truffle potato puree, arthichoke & caper lemon buerre

## dessert

**(gf) flourless chocolate decadence**, raspberry coulis

**(gf) pumpkin crème brulee**

**Apple pie gelato**

**blend**  
*on main*

A MODERN AMERICAN BISTRO

152 Main Street  
Manasquan NJ 08736  
732-223-0030  
blendonmain.com