

Mother's Day

at Gypsy Blu

Starters

Potato Leek Soup | 10

yukon gold, leeks, chive oil

Vodka Cured Salmon Tar Tar | 15

herb goat cheese, capers, fried quail egg,
toast points

Kale & Date Salad | 12

moody blue cheese, toasted pine nut, red onion,
pomegranate vinaigrette

Entrees

Fig Glazed Stuffed Quail | 28

pork belly stuffing, english pea puree, yukon gold potato
medallions

Pan Seared Stone Bass | 28

crab and corn ragout, grilled asparagus, truffle oil

Grilled Center Cut Filet | 34

wild mushroom barley risotto, cippolini onion, port wine
demi, haricot vert

