



Located just nine minutes from Puerto Vallarta's Old Town, Blanca Blue Restaurant & Lounge has emerged as a premiere sophisticated dining venue with a menu that masterfully combines delectable flavors, aromas, temperatures and textures. To enhance your dining adventure—and highlight their award-winning wine cellar—every unique dish is presented with a suggested pairing on behalf of their chef, maitre d' and sommelier. Dining at Blanca Blue Restaurant & Lounge is an experience filled with culinary surprises and world-class service delivered by a warm, highly trained professional staff eager to delight your gastronomic senses.

Situado a sólo 9 minutos de la Zona Romántica de Puerto Vallarta, Blanca Blue Restaurant & Lounge se ha convertido en un lugar sofisticado de la ciudad, que combina con maestría sus deliciosos sabores, aromas, temperaturas y texturas. Para mejorar su aventura gourmet—y destacar mejor su premiada lista de vinos—cada platillo es único y maridado por su Chef, Maitre D' y Sommelier. Cenar en Blanca Blue Restaurant & Lounge es una experiencia llena de sorpresas gastronómicas y servicio de clase mundial, por un personal amable y altamente capacitado, profesional, dispuesto a deleitar tus sentidos.



CARR. 200 SUR KM. 7.5, SOUTH SHORE • RESERVATIONS (322) 176-0700 x113  
OPEN DAILY FOR DINNER 6 - 11 PM • AMERICAN EXPRESS, VISA AND MASTER CARD ACCEPTED  
WWW.BLANCABLUE.COM • PR@GARZABLANCARESORT.COM

# Blanca Blue

restaurant & lounge

## *Appetizers*

**Beef & Portobello Salpicón** – Beef with portobello, pine nut emulsion and Parmesan - Lajas de filete de res con portobello, emulsión de piñón y parmesano

**Foie & Fig** – Seared foie gras with fresh figs, apple and honey vinegar - Foie con higos frescos, manzana y vinagre de miel

## *Main Courses*

**Mahi-Mahi Confit** – On chickpea puree, with vegetables and olive crumbs - Dorado Confitado sobre puré de garbanzo, vegetales

**Rack of Lamb** – With polenta, chard, vinaigrette and lima beans - Rack de cordero sobre polenta con acelgas, vinagreta de habas verdes

**Rib Eye** – Roasted in wood and cumin, with eggplant-ash puree, mushroom ragout and shallots - Asado en madera y comino, ragout de champiñones y echalots

## *Desserts*

**Oaxacan Chocolate Cake** – Moist chocolate cake and sweet potato ice cream, with port-chili coulis and hazelnuts - Pastel de chocolate, helado de camote, coulis de chiles y oporto y avellanas

Virtual Vallarta 2010  
Readers' Choice Winner:  
Best Wine List

