

BLEU BOHÈME

Thank you for joining us tonight at Bleu Bohème, we change our menu weekly to help us prepare for you the freshest and most seasonally local products as possible.

Bon Appetit!

Le menu de la

“SEMAINE DE RESTAURANT”

15-22 janvier 2017

\$40 per person

Special Cocktail \$12

Smoking Lemontini - French Vodka, Grand Marnier, fresh Lemon Juice, Simple Syrup, Smoking Rosemary

LES HORS D'OEUVRES

Cassoulet d'Escargots snails, chicken oysters, mushrooms, fennel, leeks and shallots with Dijon mustard cream *

Tarte Chaude **au “Reblochon”** caramelized Spanish onion tart, bacon, roasted apple and Le Delice du Juara cheese with fresh baby greens

La Charcuterie Prosciutto, garlic sausage, Rosette de Lyon, Copa sausage, Spanish chorizo, croûton, house pickled vegetables, olives

Croquette de Crabe crab croquettes with jicama remoulade, tomato-rocket salad, saffron aioli

Tartare de Saumon Fumé our house rum smoked salmon with goat cheese crêpe, lemon zest, capers, caviar crème fraîche

Moules **à la Crème d'Ail** black Mediterranean mussels roasted garlic cream, shallots and white wine GF

Soupe à l'Oignon Gratinée caramelized Spanish onions with fresh herbs, beef consommé and Gruyère cheese crouton *

Salade de Betteraves fresh gold and red beets, sesame Chèvre chaude, rocket greens, toasted hazelnuts, shallot dressing *

Steak Tartare smoked New York steak, cornichons, grainy mustard, capers, shallots, Kennebec potato chips

Foie Gras au Torchon persimmon jam, Trefoil crumble, arugula

Crêpe au Homard lobster crepe with marscarpone, asparagus and white truffle-carrot sauce

Four Dollar Supplemental Charge

LES GRANDS PLATS

Entrecôte de Porc Provençal marinated Duroc pork ribeye, roasted cauliflower, turnips, purple fingerlings, celery root puree, mustard jus GF

Boeuf Bourguignon Angus beef cheeks in red wine, mushrooms, house smoked bacon, carrots, baby potatoes, caramelized pearl onions GF

Raviolis Maison Shiitake and Oyster mushroom raviolis, sautéed fresh spinach and tomato relish with fines herb sauce

Paillard de Poulet pan seared Jidori chicken breast, Brussels sprouts, sunchokes, wild rice, rosemary glaze *

Saumon Royale fresh King salmon with savoy cabbage, baby carrots, baby turnips, cauliflower, pearl onions and mushroom broth GF

New York Steak pommes purée, roasted mushrooms, spinach and gentleman steak sauce (A2)

Coquilles St. Jacques sea scallops with fingerling potatoes, pork belly, winter greens, broccoli, Meyer lemon emulsion GF

Confit de Canard Moulard duck leg confit, spätzle, beets, kale, smoked duck bacon and orange aigre-doux sauce

Six Dollar Supplemental Charge

LES DESSERTS

Mousse au Chocolat rich dark Callebaut chocolate mousse with seasonal red berries GF

Crème Brulée rich vanilla custard with a crunchy sugar crust

Gâteau aux Trois Fromages Marscapone, chevre goat-cream cheese cake, almond crust and Port wine-pear sauce

Pain d'Épice warm gingerbread with strawberry confiture and caramel ice cream

Brioche aux Abricot brioche bread pudding with dried apricots and raisins

GF= Gluten Free * = For Gluten Free Preparation Available, Please Ask Server For Details

Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food borne illness.

All guest checks include a 3% surcharge to support the costs of Government Mandates

Restaurant Week Dinner Menu 01-17

WINES →