

# SAN DIEGO

## RESTAURANT WEEK

### Bleu Bohème

4090 Adams Ave San Diego, CA 92116

### BLEU BOHÈME

Bleu Bohème will satisfy French cravings with a three-course meal and a special cocktail during San Diego Restaurant Week from Sunday, Jan. 15, through Sunday, Jan. 22. Owner and executive chef, Ken Irvine, has created a prix fixe dinner priced at \$40 per person, with additional items available for a supplemental charge. In honor of the 100th anniversaries of Girl Scouting in San Diego and Girl Scout Cookies, a featured appetizer dish has been created with Trefoils, the popular shortbread cookie. A specialty cocktail will also be available for the celebration, priced at \$12.

#### **Appetizers To Start The Meal**

Bleu Bohème's three-course dinner will begin with a choice of one 'les hors d'oeuvres,' including: cassoulet d'escargots with snails, chicken oysters, mushrooms, fennel, leeks and shallots with Dijon mustard cream; la charcuterie served with prosciutto, garlic sausage, Rosette de Lyon, Copa sausage, Spanish chorizo, croûton, house pickled vegetables and olives; and more. For an additional \$4 charge, guests may also select the Girl Scouts-inspired dish: foie gras au torchon made with persimmon jam, Trefoil crumble and arugula; crêpe au homard, a lobster crepe with mascarpone, asparagus and white truffle-carrot sauce; and more.

