

# BLEU BOHÈME

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

Bon Appetit!

## LE MENU DE LA

# "SEMAINE DE RESTAURANT"

20-27 JANVIER 2019

**\$45 PER PERSON**

**SPECIAL COCKTAIL \$12**

Joie de Vivre- French Vodka, St. Germaine, Lillet, Grapefruit juice and JP Chenet Brut

## LES HORS D'OEUVRES

- Cassoulet d'Escargots** snails, wild Mexican shrimp, mushrooms, fennel, leeks and shallots with sundried tomato butter GF  
**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, and saffron aioli GF  
**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** roasted beets and blistered black grapes, Chèvre chaude, rocket greens, candied hazelnuts, aged balsamic, shallot dressing GF

**Steak Tartare** smoked New York steak, cornichons, French mustards, capers, quail egg, with bone marrow butter toast

**Foie Gras au Torchon** pear and honey purée, arugula and brioche

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

Six Dollar Supplemental Charge

## LES GRANDS PLATS

- Entrecôte de Porc** Duroc bone in chop, curry and honey marinade, spinach, garlic mash potato, fig and port wine reduction  
**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 Spinach and tomato relish with a fines herb sauce  
**Paillard de Poulet** pan seared Jidori chicken breast stuffed with prosciutto and Gruyère, haricot verts, pearl onions, butternut squash purée, whole grain mustard chicken jus GF  
**Saumon Royale** fresh King salmon with roasted beets, baby carrots, haricot verts, onion soubise, rocket greens, banyuls vinaigrette GF

**Steak Frites** 10 oz Angus New York Steak, herbed bone marrow butter, broccolini, Comte potato puree GF

**Coquilles St. Jacques** sea scallops, beech mushrooms, grilled scallions, potato puree, chive and green garlic emulsion

GF

**Confit de Canard** Moulard duck leg confit, du Puy lentils, house smoked duck bacon, baby sweet potato, braised red cabbage, caramelized orange reduction GF

Eight 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 GF  
**Gâteau aux Trois Fromages** Marscarpone, Chèvre goat-cream cheese cake, almond crust and caramelized pear and port reduction  
**Pain d'Épice** warm gingerbread with strawberry confiture and caramel ice cream  
**Brioche aux Myrtilles** brioche bread pudding with pumpkin and pecans with caramel sauce

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.

WINES

