

# 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"

22-29 SEPTEMBRE 2019

**\$50 PER PERSON**

### SPECIAL COCKTAIL \$12

*Joie de Vivre*- French vodka, St. Germaine, Lillet, grapefruit juice, JP Chenet Brut

## LES HORS D'OEUVRES

*Tarte Chaude au "Reblochon"* caramelized Spanish onion tart, bacon, roasted apple, Le Delice du Jura cheese, fresh baby greens

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

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

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

*Soupe à l'Oignon Gratinée* caramelized Spanish onions, fresh herbs, beef consommé, Gruyère cheese, croûton \*

*Salade de Betteraves* roasted beet, blistered black grapes, Chèvre chaude, rocket, candied hazelnut, wholegrain mustard vinaigrette GF

*Parisian Gnocchi* sautéed Gruyère dumpling, mushrooms, English peas, pearl onions, white wine sauce

*Pate du Maison* house-made duck pâté, pork terrine de campagne, Bohème Mustard, house-pickled vegetables

*Cassoulet d'Escargots* snails, wild Mexican shrimp, mushrooms, fennel, leeks, shallots, Provençal butter GF

*Steak Tartare* house-smoked filet, cornichons, French mustard, capers, bone marrow butter toast

*Crêpe au Homard* lobster crêpe, mascarpone, asparagus, white truffle-carrot sauce

Seven Dollar Supplemental Charge

## LES GRANDS PLATS

*Saumon Royale* King salmon, fingerling potato, heirloom cauliflower, butternut squash, shaved fennel, rocket, sorrel emulsion

*Entrecôte de Porc* Duroc bone-in chop, curry and honey marinade, kale, garlic mashed potato, port wine reduction GF

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

*Raviolis Maison* shiitake and oyster mushroom raviolis, sautéed Spinach, butternut squash sauce, tomato relish

*Paillard de Poulet* Jidori chicken breast, butternut squash purée, peas, gnocchi, white wine chicken jus

*Confit de Canard* Moulard duck leg, farro, English peas, pearl onion, pork belly, Dijon crème \*

*Filet Mignon* petite medallions of beef, herbed bone marrow butter, broccolini, parmesan potato purée, three sauces GF

*Coquilles St. Jacques* sea scallops, soubise, mushrooms, English peas, Parisian gnocchi, romesco, rocket \*

Nine Dollar Supplemental Charge

## LES DESSERTS

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

*Pot du Crème* vanilla and almond custard, crème fraîche whipped cream, candied almonds GF

*Crêpe aux Trois Fromages* Mascarpone, Chèvre goat and cream cheese mousse, warm crepe, orange caramel sauce

*Pain d'Épice* warm gingerbread, strawberry confiture, caramel ice cream

*Profiteroles* choux pastry puffs, vanilla ice cream, dark Callebaut chocolate sauce

GF= Gluten Free \* = Gluten-free preparation available, please ask server for details

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

WINES

