

# BLEU BOHÈME

**RESTAURANT WEEK MARCH 28 - APRIL 1, 2023**

**\$65 PER PERSON + TAX & GRATUITY**

*Thank you for joining us tonight at Bleu Bohème. We change our menu seasonally to help us prepare for you the freshest and most local products possible... Enjoy!*

## PETITS PLATS

### **Tartare de Saumon**

*rum-cured and cold smoked salmon, EVO, shallot, capers, chive, lemon zest, goat cheese crêpe, crème fraîche, caviar \**

### **Gnocchi à la Parisienne**

*sautéed Gruyère dumplings, cremini mushrooms, asparagus, charred cherry tomatoes, romesco, beurre blanc*

### **Croquette de Crabe**

*crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli*

### **Soupe à l'Oignon Gratinée**

*caramelized Spanish onion soup, fresh herbs, beef consommé, Gruyère cheese croûton \**

### **Salade de Betteraves**

*roasted beets, clementines, pickled red onions, balsamic vinaigrette, goat cheese croquettes, rocket lettuce \**

*Sadie Rose French Country Sourdough with Sweet Butter Quarter Loaf +\$6.50*

*Against the Grain Gluten/ Grain Free "Cheese Baked Recipe" Bread with Sweet Butter One Baguette +\$8.50*

## GRANDS PLATS

### **Ravioles Maison**

*Shiitake and Oyster mushroom raviolis, ratatouille, spinach, espelette, tomato relish, fines herbes, white wine sauce*

### **Boeuf Bourguignon**

*beef short rib in red wine, mushrooms, house-smoked bacon, carrots, baby potatoes, caramelized pearl onions GF*

### **Saumon Sauté**

*Faroe Island salmon paillard, Japanese potatoes, butternut squash, baby cauliflower, smoked tomatoes, sorrel-mushroom sauce GF*

### **Confit de Canard**

*Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta, baby kale, olive relish, sauce verte GF*

### **Coquilles St. Jacques**

*large dry-pack sea scallops, saffron lobster risotto, Portuguese linguica, English peas, fennel, basil pistou +\$8*

## LES DESSERTS

### **Brioche aux Pommes**

*warm brioche bread pudding, caramelized apples, raisins, white chocolate*

### **Crème Brulée**

*rich vanilla French custard topped with a crunchy sugar crust*

### **Mousse au Chocolat**

*dark Callebaut chocolate mousse, seasonal berries*

### **Pain d'Epice**

*warm gingerbread, a house favorite, strawberry confiture, caramel ice cream*

GF= Gluten free \* = Gluten free preparation available. Please ask your server for details

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**WINES** →