

BLEU BOHÈME

RESTAURANT WEEK SEPTEMBRE 16TH- 20TH, 2025

\$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

Rillettes de Saumon

*rich-rum cured smoked salmon paté with herbes and crème fraîche with toasted brioche **

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, shaved beef short rib, 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, 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 Oscar

Faroe Island salmon filet crusted with crab, pommes purée, fresh asparagus, sauce Béarnaise GF

Confit de Canard

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

Coquilles St. Jacques

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

Steak Frites

petite filet mignons, caramelized onions, arugula salad, pommes frites, choice of sauce: Béarnaise, au Poivre, Chimichurri GF +\$8 Supplement

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.