

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 local products as possible..... Bon Appetit!

LES PETITS PLATS

Cassoulet d'Escargots snails, mushrooms, fennel, leek, shallots, Provençal butter 19.50 GF

Gnocchi à la Parisienne sautéed Parmesan dumplings, duck bacon lardons, Brussels sprouts, butternut squash, white wine cream sauce 17.95

La Charcuterie house-made duck pâté, pork terrine de campagne Prosciutto, garlic sausage, Rosette de Lyon, Copa sausage Spanish chorizo, pickled vegetables, croûtons, olives, Dijon mustard 19.95*

Les Fromages imported French cheeses with fig jam and honey 19.95*

Comte (raw-cow's milk) **Patte d'Ours** (raw-sheep's milk) **Bucheron** (semi-aged goat) **Delice de Bourgogne** (triple cream-cow) **Bleu d'Auvergne** (cow's milk)

La Planche Dégustation a sampling of all the fromage and charcuterie selections 25.95* **Grande** 32.50

Tarte Chaude au "Reblochon" caramelized Spanish onion tart, bacon, roasted apple, Le Delice du Jura cheese, artisan greens 15.95

Tartare de Saumon house rum-cured cold smoked salmon, olive oil, shallot, capers, chive, lemon zest, goat cheese crêpe, crème fraîche, caviar 19.95*

Nouille au Fromage campanelle noodles, five cheese sauce, English peas, house-smoked bacon 19.95

Calamars Provençal sautéed wild baby calamari, harissa tomato sauce, cannellini beans, capers, Kalamata olives, preserved lemon 16.95 GF

Croquette de Crabe crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli 18.95 GF

Steak Tartare smoked New York steak, cornichons, country mustard, capers, creamy horseradish, quail egg, bone marrow-buttered toast 21.95*

LES SALADES ET SOUPES

add to any salad- **King Salmon** 12.95 **Maine Scallops** 18.95 **Chicken Breast Paillard** 12.95 **Duck Confit** 15.95

Salade Maison butter leaf lettuce with basil/shallot vinaigrette, tapenade croûton, Roquefort blue cheese, apples, almonds, market beets 13.95*

Salade de Chèvre Chaud artisan greens with goat cheese three ways, mustard vinaigrette, grapes, shaved pear 15.95*

Salade de Betteraves gold and red beets, blistered black grapes, candied hazelnuts, dijon vinaigrette, goat cheese croquettes, rocket lettuce 15.95 GF

Salade de Farro roasted acorn squash, parsnip, toasted hazelnuts, Boucheron brûlée, rocket and endive with honey vianigrette 15.95

Soupe à l'Oignon Gratinée caramelized Spanish onion soup with fresh herbs, beef consommé and Gruyère cheese croûton 12.95*

Mussel Bisque black Med Mussels, tomatoes, leeks, fennel, lobster cream, fines herbes, pastry crust with sherry shot 14.95

LES MOULES FRITES

Black Mediterranean Mussels with Bleu Pommes Frites 28.95 GF

à la Moutarde country Dijon mustard wine sauce, crème fraîche, parsley

au Roquefort blue cheese cream, scallion, white wine

aux Champignons mushrooms, bacon, white wine, garlic cream

Provençales garlic, tomato, olives, white wine, classic herbs

à la Crème d'Ail roasted garlic cream, shallots, white wine

Marinière parsley, tomatoes, white wine, garlic, shallots, thyme, butter

au Harissa Spanish chorizo, fresh coriander, parsley, tomato sauce

LES GRANDS PLATS

add winter black truffles to any entrée \$8 for per gram

Raviolis Maison Shiitake and Oyster mushroom raviolis, sautéed fresh spinach, tomato relish, fines herb sauce 25.95

Coquilles St. Jacques sea scallops, asparagus, teardrop tomato, squash purée, saffron risotto croquette, black winter truffle beurre blanc 37.00*

Boeuf Bourguignon Angus beef cheeks in red wine, mushrooms, house-smoked bacon, carrots, baby potatoes, caramelized pearl onions 29.50

Saumon Royale King salmon, roasted beets, haricot verts, beluga lentil, soubise, romesco, rocket 28.95 GF

Entrecôte de Porc curry-marinated Duroc pork ribeye, Brussels sprouts, house-smoked bacon, mashed potatoes, port-fig sauce 28.50 GF

Confit de Canard Moulard duck leg confit, sweet potato purée, broccolini, braised red cabbage, red wine duck jus 29.95 GF

Poitrine de Poulet pan-seared Jidori chicken breast, butternut squash, roasted root vegetables, potato purée, brown butter sage jus 27.95 GF

Croque de Garçon "open face" house-ground Angus beef on brioche, brie cheese, smoked ham, caramelized onions, fried egg, pommes frites 24.50*

10oz Angus New York Steak topped with bone marrow butter, roasted broccolini, Cipollini onion, potato purée, Madeira veal jus 34.95 GF

Steak Frites the classic Butchers cut, "Onglet" Hanger Steak, caramelized onions, arugula salad, garlic pommes frites 29.95 GF

Choice of sauces: Béarnaise, au Poivre, Bleu Cheese Butter or Horseradish Crème Fraîche

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 food borne illness

WINES