

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!

PETITS PLATS

- Cassoulet d'Escargots** snails, mushrooms, fennel, leek, shallots, Provençal butter 19.50 GF * "Old School" available
- Gnocchi à la Parisienne** sautéed Parmesan dumplings, duck confit, 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, coppa 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
- Brussels Sprouts** house-smoked pork belly, butternut squash, apple balsamic vinegar 16.95 GF
- Tartare de Saumon** house rum-cured cold smoked salmon, olive oil, shallot, capers, chive, lemon zest, goat cheese crêpe, crème fraîche, caviar 19.95 *
- Panisse** chickpea "frites," Parmesan, fines herbes, black truffles, saffron aioli 13.95 GF
- Calamars Provençal** sautéed wild baby calamari, harissa tomato sauce, cannellini beans, capers, Kalamata olives 16.95 GF
- Croquette de Crabe** crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli 18.95 GF

SALADES

- Salade Maison** butter leaf lettuce, basil/shallot vinaigrette, tapenade croûton, Roquefort blue cheese, apples, almonds, market beets 13.95 *
- Salade de Chèvre Chaud** artisan greens, goat cheese three ways, mustard vinaigrette, grapes, pear 15.95 *
- Salade de Betteraves** gold and red beets, strawberries, fennel, hazelnuts, golden balsamic vinaigrette, goat cheese croquettes, rocket lettuce 15.95 GF
- Salade de Farro** roasted acorn squash, parsnip, toasted pumpkin seed, Boucheron brûlée, watercress, endive, honey vinaigrette 15.95
- add to any salad- King Salmon 12.95 Maine Scallops 18.95 Chicken Breast Paillard 12.95 Duck Confit 15.95

SOUPES

- Soupe à l'Oignon Gratinée** caramelized Spanish onion soup, fresh herbs, beef consommé, Gruyère cheese croûton 12.95 *
- Mussel Bisque en Croûte** black Med Mussels, tomatoes, leeks, fennel, lobster cream, fines herbes, pastry crust, sherry shot 14.95

MOULES FRITES



- Black Mediterranean Mussels with Bleu Pommes Frites** 28.95 GF
- à la Moutarde** country Dijon mustard wine sauce, crème fraîche, parsley
- Provençales** garlic, tomato, olives, white wine, classic herbs
- au Roquefort** blue cheese cream, scallion, white wine
- à la Crème d'Ail** roasted garlic cream, shallots, white wine
- aux Champignons** mushrooms, bacon, white wine, garlic cream
- Marinière** parsley, tomatoes, white wine, garlic, shallots, thyme, butter
- au Harissa** Spanish chorizo, coriander, parsley, harissa, tomato sauce



GRANDS PLATS

- Raviolis Maison** shiitake and oyster mushroom raviolis, sautéed fresh spinach, tomato relish, fines herbes sauce 25.95
- Coquilles St. Jacques** sea scallops, asparagus, peas, new potatoes, cherry tomato, ramp pistou, rocket 37.00 GF
- Boeuf Bourguignon** Angus beef cheeks in red wine, mushrooms, house-smoked bacon, carrots, baby potatoes, caramelized pearl onions 29.50 GF
- Saumon Royale** King salmon, panisse, snap peas, soubise, romesco, watercress 28.95 GF
- Entrecôte de Porc** curry-marinated Duroc pork ribeye, Brussels sprouts, house-smoked bacon, pomme purée, port-fig sauce 28.50 GF
- Confit de Canard** Moulard duck leg confit, Brussels sprouts, pearl onion, roasted new potatoes, mustard sauce 29.95 GF
- Paillard de Poulet** Jidori chicken breast, butternut squash purée, English peas, tendrils, gnocchi, white wine chicken jus 27.95 *
- Croque de Garçon** "open face" house-ground steak trim on brioche, brie cheese, smoked ham, caramelized onions, fried egg, pommes frites 24.50 *
- 10oz Angus New York Steak** bone marrow butter, roasted broccolini, caramelized shallot, pomme purée, sauce au poivre 34.95 GF
- Steak Frites** the classic Butchers cut, "Onglet" Hanger Steak, caramelized onions, arugula salad, garlic pommes frites 29.95
- Béarnaise, au Poivre, or Horseradish Crème Fraîche*

ADDITIONNEL

- Two Grams Black Summer Truffles** 12
- Herbed Pommes Frites** 5.95
- Pomme Purée** 6.95
- Spinach and House Smoked Bacon au Gratin** 8.95
- Cauliflower and Tomato au Gratin** 7

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