



BLEU BOHÈME

LE MENU

“BOHEMIAN”

OUR 3 COURSE PRIX FIXE DINNER STARTING AT \$35 PER PERSON



HORS D'OEUVRES

Salade Maison

butter leaf lettuce, basil/Dijon vinaigrette,
tapenade crouton, blue cheese, apples,
almonds, market beets

Soupe à l'Oignon Gratinée

caramelized Spanish onions, fresh herbs,
beef consommé, Gruyère crouton

Soupe du Jour

a bowl of our Chef's fresh soup of the day

Escargots

classic-style snails baked with Pernod
and garlic herbed butter

Pâté et Terrine du Chef

house-made duck pâté, pork terrine de
campagne, pickled vegetables,
croûton, olives, Dijon mustard

LES ENTREES

Moules à la Crème d'Ail

mussels roasted in garlic cream, shallots
and white wine served with pommes frites

Poisson Spécial

tonight's fresh-caught market fish,
prepared "Façon du Chef"

Paillard de Poulet

Jidori chicken breast, English peas, artichoke,
pomme purée, white wine chicken jus

Boeuf Bourguignon

tender beef, red wine, mushrooms, country
smoked bacon, caramelized pearl onions

Confit de Canard

duck leg confit, haricots verts,
pommes puree, peppercorn sauce + \$3.95

Steak Frites

classic "onglet" steak, braised Spanish onions,
Béarnaise sauce, pommes frites + \$3.95

LES DESSERTS

Mousse au Chocolat

homemade dark Callebaut
chocolate mousse

Profiterole

choux pastry puffs filled
with vanilla ice cream, topped with
dark chocolate sauce

Brioche à la Maison

our seasonal brioche bread pudding with
a delicious accompanying sauce

Bohème Crème Glacée

our pastry chef's daily selection of
house-made ice cream

Sorry, there is no splitting with this special menu. \$35 price does not include tax or gratuity.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
This menu served all night on Tuesdays Bohemian Menu 09-19