

# 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, mushroom, fennel, leek, shallot, Provençal butter 19.50 GF \* "Old School" Available  
**Gnocchi à la Parisienne** sautéed Gruyère dumplings, cauliflower, sunchoke, romesco, white wine cream sauce 17.95  
**La Charcuterie** house-made duck pâté, pork terrine de campagne, jambon de Bayonne, garlic sausage, Rosette de Lyon, Spanish chorizo, coppa sausage, pickled vegetables, croûtons, olives, Dijon mustard 19.95 \*  
**Les Fromages** imported French cheeses with fig jam and honey 19.95 \*  
**Comté** (raw cow's milk) **Patte d'Ours** (raw sheep's milk) **Bûcheron** (semi-aged goat) **Saint-André** (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, rocket, apple balsamic 15.95  
**Brussels Sprouts** butternut squash, duck confit, 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 herbs, summer black truffle, saffron aioli 13.95 GF  
**Épinard au Gratin** spinach, thick cut house-smoked bacon, golden balsamic glaze, white cheddar and fontina bechamel, panko 13.95 \*  
**Choufleur au Gratin** cauliflower, pearl onion, butternut squash, white cheddar and fontina bechamel, panko 9.95  
**Calamars Provençal** sautéed wild baby calamari, haricot verts, cannellini beans, capers, basil pistou, crispy squash, 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, pears 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, braised fuji apple, farro, Boucheron brûlée, watercress, endive, honey vinaigrette 15.95  
Additions - King Salmon 12.95 Maine Scallops 18.95 Chicken Breast Paillard 12.95 Duck Confit 15.95 Two Sunny-Side Eggs 4.95 Thick-Cut Bacon 7.95

## SOUPES

- Soupe à l'Oignon Gratinée** caramelized Spanish onion soup, fresh herbs, beef consommé, Gruyère cheese croûton 12.95 \*  
**Soupe Poireaux** potato leek soup with romesco, scallions, thyme, bacon crouton 12.95 \*

## 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, beech mushroom, kale, fingerling potatoes, jambon de Bayonne, romesco, white wine sauce 37.00 GF  
**Boeuf Bourguignon** Angus beef cheeks in red wine, mushroom, house-smoked bacon, carrot, baby potatoes, caramelized pearl onion 29.50 GF  
**Saumon Royale** King salmon, soubise, potato, heirloom cauliflower, butternut squash, shaved fennel, rocket, sorrel crème 28.95 GF  
**Entrecôte de Porc** curry-marinated Duroc pork ribeye, Brussels sprouts, pommes purée, port-fig sauce 28.50 GF  
**Confit de Canard** Moulard duck leg confit, charred broccolini, roasted mushroom polenta, mustard crème sauce 29.95 GF  
**Paillard de Poulet** Jidori chicken breast, pommes purée, English peas, artichoke, kale, 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 \*  
**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**

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 →