



BLEU BOHÈME

Bastille Day Celebration

vendredi 14 juillet 2017



Le Menu

“Dixième Anniversaire” Bleu Bohème’s 10th Anniversary

\$57 Prix Fixe or a la carte

BOULEVARDIE
Michter’s Straight Rye,
Campari, Sweet Vermouth,
Orange Twist \$14

FRENCH 75
Armanac, Honey Infusion,
Fresh Lemon, Champagne,
Lemon Twist \$14

HORS D’OEUVRES

Soupe au Pistou

summer vegetable soup, white beans,
campanelle pasta and fresh basil
pistou with parmesan 12

Salade de Tomates

heirloom tomatoes, burrata cheese,
basil puree, rocket and pistachios with
12 year old balsamic 12

Les Entrees

Bouillabaise

fresh halibut, mussels, shrimp,
clams, fish broth, red potatoes,
rouille croutons 40

Carre d’ Agneau

rack of lamb with sautéed spinach,
faro-goat cheese gratin,
red wine sauce 40

Les Desserts

Crêpes Suzette

sweet crêpes rolled with oranges
and Grande Marnier topped with
BB’s vanilla ice cream 10

Pot du Crème

Callebaut chocolate with dark
cherries and Kirschwasser
whipped cream 10

A 3% surcharge will be added to all Guest checks to help cover increasing costs and in support of
the recent increases in minimum wage and benefits for our dedicated Team Members