

BLEU BOHÈME

“Joyeuses Pâques” Happy Easter!

dimanche 16 avril 2017

CLASSIC BELLINI 9

JP Chenet Blanc de Blanc Brut
with Peach Purée

BOIRE LA POIRE MARTINI 12

Boulard Calvados, Pear Liqueur, Fresh
Lemon and Orange Juices, Simple Syrup

BLOODY MARY 9

Ballast Point Recipe with
Imported French Vodka

HORS D'OEUVRES

Salade de Betteraves

fresh gold and red beets, sesame Chèvre chaude, rocket greens, toasted hazelnuts, shallot dressing

Moules à la Crème d'Ail

black mussels roasted garlic cream, shallots and white wine

Bisque de Homard

Maine lobster bisque with crème fraîche crouton and cognac

Tarte Chaude au Reblochon

flaky pastry tart with caramelized Spanish onions, bacon, roasted apple and Reblochon Savoie cheese and salad greens

Tartare de Saumon Fumé

our house rum smoked salmon with goat cheese crêpe, lemon zest, capers, caviar crème fraîche

Foie Gras au Torchon +\$5

rhubarb preserves, Trefoil crumble, arugula

LES ENTRÉES

Saumon “Royal”

fresh King salmon with fingerling potatoes, fiddlehead ferns, pearl onions, leeks and pistou

Quiche Maison

deep dish with house smoked bacon, spinach, mushrooms, parmesan cheese, Hollandaise, rosemary potatoes and salad

Paillard de Poulet

pan seared Jidori chicken breast, Pois à la Français (tomatoes, peas and shallots) with chicken jus

Boeuf Bourguignon

angus beef cheeks in red wine, mushrooms, house smoked bacon, carrots, baby potatoes, caramelized pearl onions

Raviolis Maison

shiitake and Oyster mushroom raviolis, sautéed fresh spinach and tomato relish with fines herb sauce

Eggs Benedict

crab cakes or Canadian bacon, Wolferman's English Muffin, poached eggs, Hollandaise sauce, rosemary roasted potatoes

Confit de Canard

moultard duck leg confit, wild rice, fava beans, smoked duck bacon and lemon grass jus

Lapin au Moutarde +\$5

rabbit with braised radishes, fava beans, fingerling potatoes and mustard jus

LES DESSERTS

Mousse au Chocolat rich dark chocolate mousse with seasonal red berries

Pain d'Épice warm gingerbread with strawberry confiture and caramel ice cream

Profiteroles choux pastry puffs filled with vanilla ice cream and dark chocolate sauce

Crepe au “Nutella” a thin crepe filled with the famous chocolate-hazelnut spread with vanilla ice cream

PETITS “BOHEMIENS” MENU \$18

1st Course Petite Green Salad or Fresh Fruit Cup

Entrees Grilled Steak, Chicken Breast or Salmon with **Mac n' Cheese** or Pommes Frites

Dessert Chocolate Mousse or Vanilla Ice Cream Sundae

11am- 7pm \$54.95 per person, plus beverages, tax and gratuity

GF= Gluten Free * = For Gluten Free Preparation Available, Please Ask Server for Details
Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food borne illness.

All guest checks include a 3% surcharge to support the costs of Government Mandates

LES VINS