



BLEU BOHÈME



Le Menu

“BOHEMIAN”

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 with fresh
herbs, beef consommé and
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 and Dijon mustard

Les Entrees

Moules à la Crème d'Ail
mussels roasted in garlic cream, shallots
and white wine with pommes frites

Poisson Spécial
tonights fresh caught market fish,
prepared “Façon du Chef”

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

Confit de Canard
duck leg confit, haricots verts, pommes
pureé, peppercorn sauce + \$3.95

Steak Frites
classic “onglet” steak, braised Spanish
onions, Béarnaise sauce and
pommes frites + \$3.95

Les Desserts

Mousse au Chocolat
homemade dark Callebaut
chocolate mousse

Profiterole
choux pastry puffs filled
with vanilla ice cream and
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

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

Sorry, there is no splitting with this special menu. \$30 price does not include tax or gratuity.
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
This menu served nightly between 5-6pm and all night on Tuesdays Bohemian Menu 01-17