



# 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, Parisian gnocchi, white  
kale, parsnip purée, brandied cremini  
mushroom chicken jus

### **Boeuf Bourguignon**

tender beef, red wine, mushrooms, country  
smoked bacon, 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, 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 01-2020