



BLEU BOHÈME

LE MENU

“BOHEMIAN”

OUR 3 COURSE PRIXE FIXE DINNER FOR \$32 PER PERSON SERVED NIGHTLY FROM 5-6PM



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. \$32 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.
This menu served nightly between 5-6pm and all night on Tuesdays Bohemian Menu 10-17