

BLEU BOHÈME

DELIVERY AND CURBSIDE MENU

PETITS PLATS

- Escargots Vielle Ecole** snails, garlic, shallot, parsley, thyme, Pernod, butter **18.95 GF**
- Tartare de Saumon** house rum-cured cold smoked salmon, goat cheese crêpe, capers, chive, lemon zest, crème fraîche, caviar **19.95 ***
- La Charcuterie** house-made duck pâté, pork terrine de campagne, jambon de Bayonne, garlic sausage, Rosette de Lyon, Spanish chorizo, coppa sausage, pickled vegetables, croûtons, olives, Dijon mustard **19.95 ***
- Les Fromages** imported French cheeses with fig jam and honey **19.95 ***
- Comté (raw cow's milk) Patte d'Ours (raw sheep's milk) Bûcheron (semi-aged goat) Saint-André (triple cream-cow) Bleu d'Auvergne (cow's milk)
- La Planche Dégustation** a sampling of all the fromage and charcuterie selections **25.95 ***
- Croquette de Crabe** crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli **18.95 GF**
- Brussels Sprouts** butternut squash, house-smoked bacon, apple balsamic vinegar **16.95 GF**
- Gnocchi à la Parisienne** sautéed Gruyère dumplings, maitake mushrooms, fresh tomatoes, romesco, brown butter cream **18.95**

SALADS/SOUPS

- Soupe à l'Oignon Gratinée** caramelized Spanish onion soup, fresh herbs, beef consommé, Gruyère cheese croûton **14.95 * V**
- Salade Maison** butter leaf lettuce, basil/shallot vinaigrette, tapenade croûton, panisse, Roquefort blue cheese, apples, almonds, market beets **15.95 * V**
- Salade de Chèvre Chaud** artisan greens, goat cheese three ways, mustard vinaigrette, grapes, pears **15.95 GF/V**
- Salade de Betteraves** candy beets, cleemntines, pickled red onion, balsamic vinegar, goat cheese croquettes, rocket lettuce **15.95 GF/V**
- Add Chicken Breast Paillard **12.95**

MUSSELS

- Black Mediterranean Mussels with Bleu Pommes Frites** **28.95 GF**
- à la Moutarde** country Dijon mustard wine sauce, crème fraîche, parsley **Provençales** garlic, tomato, olives, white wine, classic herbs
- au Roquefort** blue cheese cream, scallion, white wine **à la Crème d'Ail** roasted garlic cream, shallots, white wine
- aux Champignons** mushrooms, bacon, white wine, garlic cream **Marinière** parsley, tomatoes, white wine, garlic, shallots, thyme
- au Saffran** Portuguese sausage, fennel and Spanish Saffron, garlic cream

GRANDS PLATS

- Boeuf Bourguignon** beef short rib in red wine, mushroom, house-smoked bacon, carrot, baby potatoes, caramelized pearl onions **31.50 GF**
- Coq au Vin** Mary's Farm free-range chicken, cooked in syrah, shallot, garlic, mushroom, smoked bacon, pearl onion, carrot, chicken jus, baby potato **27.95 GF**
- Merou au Pistou** Local fresh grouper, heirloom carrots, pearl onions, garlic mashed potatoes, basil pistou **31.95 GF**
- Entrecôte de Porc** curry-marinated pork bone-in chop, Brussels sprouts, brandied mushrooms, pommes purée, port-fig sauce **28.50 GF**
- Confit de Canard** Moulard duck leg confit, creamy goat cheese polenta, ratatouille, chicken jus/ mustard sauce **29.95 GF**
- Steak Frites** petite filet mignon medallions, caramelized onions, arugula salad, garlic pommes frites **34.95 GF**
- Choice of Béarnaise or au Poivre sauce
- Paillard Frites** Mary's Farm free-range chicken breast, caramelized onions, arugula salad, garlic pommes frites **27.95 GF**
- Choice of Béarnaise or au Poivre sauce

DESSERT

- Crepe au "Nutella"** sweet crepe filled with the famous chocolate-hazelnut spread with vanilla ice cream, caramel and toasted hazelnuts **9.95 V**
- Pain d'Epice** warm gingerbread with strawberry confiture and caramel ice cream **10.95 V**
- Gateau au Chocolat** flourless chocolate cake with our house vanilla ice cream **10.95 GF/V**
- Brioche aux Fruits** brioche bread pudding with seasonal fresh fruit, caramel sauce **10.95 V**
- Mousse au Chocolat** dark Callebaut chocolate mousse, seasonal berries **9.95 V**

ADDITIONAL

- Sadie Rose Rustic Sourdough French Baguette with sweet butter** **4.00 V**
- Pommes Frites** served with ketchup and saffron aioli **5.95**

WINES

Add wine pairings, plus bottle, 6 pack and case discounts

COCKTAILS \$39.95

Four servings of our house martinis made with imported French vodka. Just shake over ice and serve up!

- Basil Martini**- fresh basil, touch of citrus
- Kaleo Kensington Martini**- orange juice, Aperol, squeeze of fresh lemon
- Berry Martini** - berries, crème de cassis, lemon squeeze

GF= Gluten free * = Gluten free preparation available V=Vegetarian

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness