

BLEU BOHÈME

le menu pour la semaine de 05 JANVIER à 11 JANVIER 2017

our dinner menu for the week of January 5th though January 11th 2017

Thank you for joining us tonight at Bleu Bohème, we change our menu weekly to help us prepare for you the freshest and most seasonally local products as possible.

Bon Appetit!

LES PETITS PLATS

Poutine Québécoise pommes frites, duck confit, white cheddar curds and foie gras gravy 24.95 recommended to share!

Cassoulet d'Escargots snails, chicken oysters, mushrooms, fennel, leeks and shallots with Dijon mustard cream 17.95 *

Steak Tartare smoked New York steak, cornichons, grainy mustard, capers, shallots, Kennebec potato chips 18.95 GF

Crêpe au Homard lobster crepe with marscarpone, asparagus and white truffle-carrot sauce 18.95

La Charcuterie Prosciutto, garlic sausage, Rosette de Lyon, Copa sausage, Spanish chorizo, house made duck pâté, pork terrine de campagne, pickled vegetables, croûton, olives and Dijon mustard 18.95 *

Tarte Chaude au "Reblochon" caramelized Spanish onion tart, bacon, roasted apple and Le Delice du Juara cheese with fresh baby greens 14.95

Nouilles au Fromage campanelle noodles with three cheese Mornay (Fontina, Brie and Parmesan) sauce, house smoked bacon, duck confit 18.95

Croquette de Crabe crab croquettes with jicama remoulade, tomato-rocket salad, saffron aioli 16.95

Foie Gras au Torchon persimmon jam, Trefoil crumble, arugula 22.00

Tartare de Saumon Fumé our house rum smoked salmon with goat cheese crêpe, lemon zest, capers, caviar crème fraîche 18.95

Les Fromages imported French cheeses with fig jam and honey 19.95 *

Comte (raw-cow's milk) Petite Basque (sheep's milk) Bucheron (semi-aged goat) Delice de Bourgogne (triple cream-cow) **Bleu d'Auvergne** (cow's milk)

La Planche Dégustation a sampling of all the fromage and charcuterie selections 24.95 * Grande 32.50

Calamars Provençal wild baby calamari sautéed with basil pistou, cannellini beans, tomatoes, capers, crispy courgettes, tapenade 14.95 *

Gnocchi à la Parisienne sautéed Parmesan dumplings, Brussels sprouts, black kale, smoked bacon, white wine cream sauce 15.95

LES SALADES/SOUPES

add to any salad- King Salmon 10.95 Maine Scallops 14.95 Chicken Breast Paillard 9.95 Duck Confit 12.95

Soupe à l'Oignon Gratinée caramelized Spanish onions with fresh herbs, beef consommé and Gruyère cheese crouton 12.95 *

Salade Maison butter leaf lettuce with basil/shallot vinaigrette, tapenade crouton, Roquefort blue cheese, apples, almond, market beets 12.95 *

Salade de Farro fennel, orange, pomegranate and arugula with citrus vinaigrette 14.95

Salade de Chevre Chaud mixed greens with goat cheese three ways, mustard vinaigrette, grapes and shaved pear 14.50 *

Salade de Betteraves fresh gold and red beets, sesame Chèvre chaude, rocket greens, toasted hazelnuts, shallot dressing 13.95 *

Soupe aux Brocolis broccoli soup with almonds and crispy shallots 9.95

LES MOULES FRITES

Black Mediterranean Mussels with Bleu Pommes Frites 24.95 GF

à la Moutarde country Dijon mustard wine sauce, crème fraîche, parsley

Provençales garlic, tomato, olives, white wine and classic herbs

au Roquefort blue cheese cream, scallions and white wine

à la Crème d'Ail roasted garlic cream, shallots and white wine

aux Champignons mushrooms, bacon, white wine, garlic cream

Marinière parsley, white wine, garlic, shallots, thyme and butter

aux Tomates with tomato and saffron, shallots, garlic and white wine

LES GRANDS PLATS

Entrecôte de Porc Provençal marinated Duroc pork ribeye, roasted cauliflower, turnips, purple fingerlings, celery root puree, mustard jus 27.50 GF

Saumon Royale fresh King salmon with savoy cabbage, baby carrots, baby turnips, cauliflower, pearl onions and mushroom broth 28.95 GF

New York Steak pommes purée, roasted mushrooms, spinach and gentleman steak sauce (A2) 34.95 GF

Coquilles St. Jacques sea scallops with fingerling potatoes, pork belly, winter greens, broccoli and Meyer lemon emulsion 34.00 GF

Croque de Garçon **"open face" house ground** Angus beef on brioche, brie cheese, crispy smoked Duroc ham, caramelized onions, fried egg, pommes frites 22.50 *
add foie gras au torchon or black summer truffles for \$12

Confit de Canard Moulard duck leg confit, spätzle, beets, kale, smoked duck bacon and orange aigre-doux sauce 28.95 *

Paillard de Poulet pan seared Jidori chicken breast, Brussels sprouts, sunchokes, wild rice, rosemary glaze 27.95 GF

Boeuf Bourguignon Angus beef cheeks in red wine, mushrooms, house smoked bacon, carrots, baby potatoes, caramelized pearl onions 29.50 GF

Raviolis Maison Shiitake and Oyster mushroom raviolis, sautéed fresh spinach and tomato relish with fines herb sauce 24.95

Steak Frites **classic "onglet"** steak, arugula salad, braised Spanish onions, Béarnaise sauce and garlic pommes frites 29.95 GF

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

WINES →