

# BLEU BOHÈME

le menu pour la semaine de 11 AVRIL à 17 MAI 2017  
our dinner menu for the week of May 11<sup>th</sup> through May 17<sup>th</sup> 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

**Cassoulet d'**Escargots snails, wild Mexican shrimp, mushrooms, fennel, leeks and shallots with ramp butter 17.95 \*  
Steak Tartare smoked New York steak, cornichons, grainy mustard, pickled pearl onions, basil with Kennebec potato chips 18.95 GF  
Crêpe au Homard lobster crêpe with marscarpone, asparagus and white truffle-carrot sauce 18.95

La Charcuterie house made duck pâté, pork terrine de campagne Prosciutto, garlic sausage, Rosette de Lyon, Copa sausage, Spanish chorizo, pickled vegetables, croûtons, 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

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

Foie Gras au Torchon rhubarb preserves, 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) **Patte d'Ours** (raw-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, 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

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

Salade de Farro avocado, orange and arugula with lemon 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 au Pistou fresh vegetables with basil pistou and campanelle pasta 9.95

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

add Boeuf Bourguignon, Duck Confit for \$4.95

## LES MOULES FRITES

Black Mediterranean Mussels with Bleu Pommes Frites 24.95 GF

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

au Roquefort blue cheese cream, scallions and white wine

aux Champignons mushrooms, bacon, white wine, garlic cream

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

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

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

au Curry with red coconut curry with shallots and garlic

## LES GRANDS PLATS

Entrecôte de Porc Provençal marinated Duroc pork ribeye, baby artichokes, yellow wax beans, fingerling potatoes and sauce romesco 27.50 GF

Saumon Royale fresh King salmon with asparagus, morel mushrooms, fingerling potatoes and black truffle beurre blanc 28.95 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

Coquilles St. Jacques sea scallops with house smoked bacon, radishes, asparagus, sugar snap peas, pea purée and Meyer lemon emulsion 34.00 GF

Steak Frites 12 oz Angus New York Steak, arugula salad and garlic pommes frites 32.95 GF

Choice of sauces: Béarnaise, au Poivre, Bleu Cheese Butter or Horseradish Crème Fraîche

Confit de Canard Moulard duck leg confit, white beans, fava beans, baby carrots, baby turnips, scallions and lemon grass jus 28.95 GF

Paillard de Poulet pan seared Jidori chicken breast, English peas, fingerling potatoes and tomatoes with chicken jus 27.95 GF

Poisson Frites whole Branzino fish (European Seabass), roasted with herbs, finished with sauce vert and garlic pommes frites 34.00

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

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.

A 3% surcharge will be added to all Guest checks to help cover increasing costs and in support of the recent increases in minimum wage and benefits for our dedicated Team Members

WINES