



BLEU BOHÈME



LE MENU

“DINNER FOR DEUX”

**5 FOR
\$75!**

ALL NIGHT-DATE NIGHT ON WEDNESDAYS \$75

VIN

Choose 1 to Share

Bottle of Choice- Sparkling, White Rhone, Red Rhone or 3/4 liter of House Chardonnay or Syrah

SALADE

Choose 1 to Share

Salade Maison

butter leaf lettuce, basil/Dijon vinaigrette, tapenade croûton, blue cheese, apples, almonds, market beets

Salade de Farro

roasted acorn squash, parsnip, toasted hazelnuts, Boucheron brûlée, rocket and endive, honey vinaigrette

Salade de Betteraves GF

gold and red beets, blistered black grapes, candied hazelnuts, vinaigrette, goat cheese croquettes, rocket lettuce

add to any salad- King Salmon 12.95 Maine Scallops 18.95 Chicken Breast Paillard 12.95 Duck Confit 15.95

PETITS PLATS

Choose 3 to Share

Calamars Provençal GF

sautéed wild baby calamari, harissa tomato sauce, cannellini beans, capers, Kalamata olives

Pâté et Terrine du Chef

house-made duck pâté, pork terrine de campagne, pickled vegetables, croûton, olives, Dijon mustard

Gnocchi à la Parisienne

sautéed Parmesan dumplings, summer squash, smoked bacon, white wine cream sauce

Croquette de Crabe GF

crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli

Tarte Chaude au “Reblochon”

caramelized Spanish onion tart, bacon, roasted apple, Le Delice du Jura cheese, fresh greens

Raviolis Maison

shiitake and oyster mushroom raviolis, sautéed fresh spinach, tomato relish, fines herb sauce

Cassoulet d’Escargots GF

snails, mushrooms, fennel, leek, shallots, Provençal butter

Les Moules Frites à la Crème d’Ail GF

black Mediterranean mussels, roasted garlic cream, shallots, white wine, Bleu pommes frites

La Charcuterie

prosciutto, garlic sausage, Rosette de Lyon, coppa sausage, Spanish chorizo. pickled vegetables. croûtons. olives

\$75 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

Dinner for Deux Menu 04-19