

BLEU BOHÈME

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

PETITS PLATS

- Cassoulet d'Escargots** snails, Portuguese linguisa sausage, garlic, shallot, blue cheese croquette, red wine sauce 19.50 * "Old School" Available
Gnocchi à la Parisienne sautéed Gruyère dumplings, cauliflower, broccolini, romesco, white wine sauce 18.95
Tartare de Saumon house rum-cured cold smoked salmon, goat cheese crêpe, capers, chive, lemon zest, crème fraîche, caviar 19.95 *
Brussels Sprouts butternut squash, house smoked bacon, apple balsamic vinegar 16.95 GF
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 * Grande 32.50
Choufleur au Gratin cauliflower, pearl onion, butternut squash, white cheddar and fontina bechamel 15.95
Calamars Provençal sautéed wild baby calamari, crispy courgettes, basil pistou tomatoes, chickpeas, capers, Kalamata olives 17.95 GF
Croquette de Crabe crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli 18.95 GF

SALADES

- Salade Maison** butter leaf lettuce, basil/shallot vinaigrette, tapenade croûton, panisse, Roquefort blue cheese, apples, almonds, market beets 15.95 *
Tarte Chaude au "Reblochon" caramelized Spanish onion tart, bacon, roasted apple, Le Delice du Jura cheese, rocket, apple balsamic 15.95
Salade de Chèvre Chaud artisan greens, goat cheese three ways, mustard vinaigrette, grapes, pears 15.95 *
Salade de Betteraves gold and red beets, orange, fennel, hazelnuts, apple vinaigrette, goat cheese croquettes, rocket lettuce 15.95 GF
Salade de Farro roasted acorn squash, braised fuji apple, farro, aged Boucheron goat cheese brûlée, watercress, endive, honey vinaigrette 16.95

Additions - King Salmon 12.95 Chicken Breast Paillard 12.95 Duck Confit 12.95

SOUPES

- Soupe à l'Oignon Gratinée** caramelized Spanish onion soup, fresh herbs, beef consommé, Gruyère cheese croûton 14.95 *
Soupe du Jour please consult your server for today's house-made soup selection 12.95

MOULES FRITES

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, butter
au Saffran Portuguese sausage, fennel and Spanish Saffron, garlic cream



GRANDS PLATS

- Raviolis Maison** Shiitake and Oyster mushroom raviolis, sautéed fresh spinach, tomato relish, fines herbes sauce 25.95
Coquilles St. Jacques large sea scallops, broccolini, butternut squash purée, fingerling potatoes, sherry and port reduction 37.00 GF
Boeuf Bourguignon Angus beef shortrib in red wine, mushroom, house-smoked bacon, carrot, baby potatoes, caramelized pearl onions 31.50 GF
Paillard de Poulet Jidori chicken breast, Parisian gnocchi, white kale, parsnip purée, brandied mushroom chicken jus 27.95 *
Saumon Sauté Faroe Island salmon, fingerling potato, haricot vert, sorrel/pistou crème, watercress 28.95 GF
Croque de Garçon "open face" house-ground steak trim on brioche, brie cheese, smoked ham, caramelized onions, fried egg, pommes frites 24.50 *
Entrecôte de Porc curry-marinated Duroc pork bone in chop, Brussels sprouts, 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 the classic Butchers cut, "Onglet" Hanger Steak, caramelized onions, arugula salad, garlic pommes frites 29.95
Choice of Béarnaise or au Poivre sauce

GF= Gluten free * = Gluten free preparation available. Please ask your server for details
Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

WINES →