

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 Gratinée** snails, Portuguese linguisa sausage, garlic, shallot, pommes purée, butter crust 19.50 *
- Escargots de la Vieille École** snails, garlic, shallots, parsley, thyme, Pernod and butter of course! 18.95 GF
- Crêpe au Homard** lobster crêpe, marscarpone, asparagus, white truffle-carrot sauce 21.95
- Gnocchi à la Parisienne** sautéed Gruyère dumplings, cremini mushrooms, snap peas, charred cherry tomatoes, romesco, beurre blanc 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
- Tarte Chaude au "Reblochon"** caramelized Spanish onion tart, bacon, roasted apple, Le Delice du Jura cheese, rocket salad, apple balsamic 15.95
- 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 *
- Salade de Chèvre Chaud** artisan greens, goat cheese three ways, mustard vinaigrette, grapes, pears 15.95 *
- Salade de Betteraves** roasted beets, clementines, pickled red onions, balsamic vinaigrette, goat cheese croquettes, rocket lettuce 15.95 GF
- Additions to salads - Faroe Island 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** your server will advise you of today's house-made soup selection 12.95

MOULES FRITES

Black Mediterranean Mussels Garlic, Shallots, White Wine and Bleu Pommes Frites 28.95 GF



- à la Moutarde** country Dijon mustard wine sauce, parsley
- Provençales** tomato, olives, classic herbs
- au Roquefort** blue cheese cream, scallions,
- à la Crème d'Ail** roasted garlic cream and lots more garlic!
- aux Champignons** mushrooms, bacon, garlic cream
- Marinière** parsley, tomatoes, white wine, garlic, shallots, thyme, butter
- au Saffran** Portuguese sausage, fennel, Spanish saffron, garlic cream



GRANDS PLATS

- Raviolis Maison** Shiitake and Oyster mushroom raviolis, sautéed fresh spinach, espelette, tomato relish, fines herbes, white wine cream sauce 25.95
- Coq au Vin** Mary's Farm free-range chicken breast cooked in syrah, shallot, garlic, mushrooms, smoked bacon, pearl onions, carrots, pommes purée 27.95 GF
- Coquilles St. Jacques** large dry-pack sea scallops, saffron lobster risotto, linguisa, asparagus, fennel, basil pistou sauce 39.00
- Saumon Sauté** Faroe Island salmon, ratatouille, roasted amarosa fingerling potatoes, beurre blanc sauce 28.95 GF
- Boeuf Bourguignon** beef short rib in red wine, mushrooms, house-smoked bacon, carrots, baby potatoes, caramelized pearl onions 31.50 GF
- Confit de Canard** glazed Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta, mustard greens, olive relish, sauce verte 29.95 GF
- Croque de Garçon** "open face" house-ground steak trim on brioche, brie cheese, house smoked ham, caramelized onions, fried egg, pommes frites 24.50 *
- Entrecôte de Porc** curry-marinated pork bone in chop, Brussels sprouts, cremini mushrooms, pommes purée, port-fig sauce 28.50 GF
- Steak Frites** choice of steak, caramelized onions, arugula salad, garlic pommes frites GF
- "Butchers Cut" Hanger Steak** 29.95 or **Petite Filet Mignons** 34.95 or **Chicken Breast Paillard** 27.95
Choice of Béarnaise or au Poivre sauce

Sadie Rose French Country Sourdough with Sweet Butter
Quarter Loaf 3.00 or Half Loaf 5.00

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 foodborne illness

WINES →