

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

Escargots de la Vielle École "Old School" New York farm-raised snails, garlic, shallots, parsley, thyme, Pernod, petite baguette and butter of course! 21.95*

Crêpe au Homard lobster crêpe, marscarpone cheese, jicama remoulade, white truffle-carrot sauce 21.95

Gnocchi à la Parisienne sautéed Gruyère dumplings, cremini mushrooms, purple cauliflower, charred cherry tomatoes, romesco, beurre blanc 18.95

Brussels Sprouts butternut squash, house-smoked bacon, apple balsamic vinegar 17.95 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 16.95

Croquette de Crabe crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli 19.95 GF

Campanelle au Gratin three cheese (Fontina, Brie and Gruyère) Mornay sauce, pasta, lobster, house-smoked bacon 23.95

SALADES

Salade Maison butter leaf lettuce, basil/shallot vinaigrette, tapenade croûton, 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 15.95

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 29.95 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

Ravioles Maison Shiitake and Oyster mushroom raviolis, ratatouille, spinach, espelette, tomato relish, fines herbes, white wine cream sauce 26.95

Coq au Vin Mary's Farm free-range chicken breast cooked in syrah, shallot, garlic, mushrooms, smoked bacon, pearl onions, carrots, pommes purée 29.95 GF

Coquilles St. Jacques large dry-pack sea scallops, saffron lobster risotto, linguisa, rapini, fennel, basil pistou 42.95 GF

Boeuf Bourguignon beef short rib in red wine, mushrooms, house-smoked bacon, carrots, baby potatoes, caramelized pearl onions 32.95 GF

Croque de Garçon "open face" house-ground steak trim on brioche, brie cheese, house-smoked bacon, caramelized onions, fried egg, pommes frites 26.95*

Saumon Sauté Faroe Island salmon, roasted Japanese potatoes, butternut squash, cauliflower, sorrel beurre blanc sauce 31.95 GF

Confit de Canard cassoulet of Hudson Valley Muscovy duck leg confit, cannellini beans, garlic sausage, smoked pork belly, pistou 32.95 GF

Entrecôte de Porc curry-marinated pork bone in chop, Brussels sprouts, cremini mushrooms, pommes purée, port-fig sauce 29.95 GF

Steak Frites choice of steak, caramelized onions, arugula salad, garlic pommes frites GF

"Butchers Cut" Hanger Steak 36.95 or **Petit Filet Mignons** 45.95 or **Mary's Chicken Breast Paillard** 29.95

Choice of Sauce: Béarnaise, au Poivre, Chimichurri

Sadie Rose French Country Sourdough with Sweet Butter

Quarter Loaf 4.00 or Half Loaf 6.00

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 →